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JUNE/JULY 2014

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allrecipes JUNE/JULY 2014

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Photographer: Sheri Giblin
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Prop stylist: Molly FitzSimons

allrecipes

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In every issue, we've been asking you for feedback—what you like, what you think we could improve upon, and what you'd like to see in upcoming months—and we wanted to share a bit of what we've been hearing so far:

I love the new magazine and am hoping you don't change it up too much because it's perfect just like it is! :) Here is what I love about it:

- Great design—I appreciate the fact that you did not sacrifice functionality to make it look good. The type is not too small to read while cooking, it's **easy to flip to the recipe you want, and it's organized** quite well.
- I LOVE that there are big photos of each featured recipe, and in most cases, they are on the same page as the recipe itself. This is huge, because I love seeing pictures of what I'm making.
- I like that the recipes you picked are easy to make, with ingredients that are easy to find. (The closest specialty grocery store to me is about a half-hour away.)
- I love seeing the reviews with notes and ideas. That's my favorite part of the site, too.
- Way to go giving props to the cooks featured. People submit their recipes to the site without being paid, so it is cool that you recognize them.
- I like that you picked high-rated recipes that are seasonally appropriate. **I got some new ideas I would not have found, without really thinking about them, through the site.** —LAURIE WILLIAMSON

I love this magazine, because I use the site all the time and this gives me great ideas for recipes I hadn't thought of. Think of it like a spotlight and hint guide to the site. It's really great! —NETCHICK

I received my first copy of *Allrecipes* yesterday. I am very pleased indeed. I particularly like the addition of the "From Our Kitchen" notes with many of the recipes. **This certainly tells me that extensive testing has taken place.** Thank you so much for a fine publication. —BETTE

I think you should put in a Tips and Tricks section. I love hearing things people have learned or something that's been passed down over generations. —BROOKE81

What a wonderful mag. I love the way you explain what and/or how you made the recipe. **You have created an interesting and user-friendly way to help even non-cooks or non-bakers to be able to make these recipes with confidence.** —JEANERSKIN

When I read a magazine I dog-ear the corner of the pages that I want to go back and reread later. Well, **I found myself dog-earing practically every page of your magazine.** I am a new subscriber but a long time visitor to your website. It is so refreshing to see recipes that use items I recognize and have in my kitchen! —JOYCE

You could add a "make ahead" section, sort of like a month of menus type of idea, but maybe on a smaller scale. Us working moms always like to do as much ahead as possible. —DONNA

This is your magazine, so keep the comments coming at feedback@allrecipes.com

Happy eating!
YOUR ALLRECIPEEPS

Add Your Voice: Join Our Kitchen Connection

Speaking of comments, another way to have your voice heard is to join the Allrecipes Kitchen Connection. It's a reader panel that gets to test new products (and gets free samples!), share opinions on shopping, cooking, and food products, and offer advice on magazine content. You also receive promotional offers and coupons, get local-event invitations, and can enter exclusive sweepstakes and contests. Oh, and registration is free! **Blipp to link to the registration site, or go to armagazine.com/kitchen**

Note: Jason Myers photographed the "Vegan Family Values" story (page 84) in our April/May issue.

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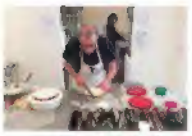

The beginnings of a flag cake

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keeping it all moving

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WHAT YOU CRAVE! * TRENDS * FACTOIDS * FAVES

Summer by the Numbers: Seasons come and go, and trends pop up here and there (seriously, how often are you actually going to make a ramen burger?), but the recipes people search for every summer are surprisingly consistent. **Here are the TOP search terms that bring people to allrecipes.com in June, July, and August,** and how many recipes visitors will find for each term. **DRUMROLL, PLEASE!**

FOURTH OF JULY RECIPES

568

on allrecipes.com

MACARONI SALAD RECIPES

88 *And you thought it was just macaroni and mayo!*

COLESLAW

145 recipes

Pair one of these with one of the fried chicken recipes on page 32.

BROCCOLI SALAD

60 recipes

Who doesn't need more ideas for broccoli?

CHICKEN RECIPES

8,343

Yup, you read that right!

FOURTH OF JULY DESSERTS

152 recipes

Eight of those patriotic favorites are on page 96.

307 CHICKEN SALAD RECIPES

from classic to unexpected

PANCAKE RECIPES

236

We have no idea why pancakes consistently come up in the middle of summer...the kids are home every morning?

BLUEBERRY RECIPES

632

No need to look anyplace else!

PASTA SALAD

433 recipes

RIFF ON TRADITIONAL PASTA SALAD THIS YEAR WITH THE VIETNAMESE RICE-NOODLE SALAD ON PAGE 84.

PEACH COBBLER

59 recipes

See our traditional Southern version on page 55.

POTATO SALAD

195 recipes

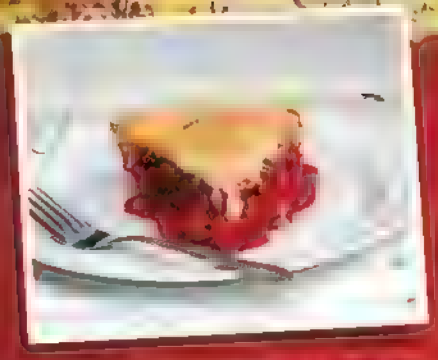
Check out a fantastic mayo-free version on page 87.

ZUCCHINI BREAD 92 recipes

Check out the 5-star blueberry zucchini bread on page 119.

P.S.: The random recipes that appear in the top 20 search terms? **Smoothie** and **kale chip** recipes in June, **sugar cookies** and **lasagna** in July, and **meatloaf** and **stuffed peppers** in August.

HOT DOGS PHOTO: ANDY LYONS. BLUEBERRIES AND CHICKEN PHOTOS: PETER ARGENTO. ICE CREAM SANDWICHES PHOTO: SHERI GIBLIN. BROCCOLI PHOTO: AVERY POWELL. PANCAKES PHOTO: COLLEEN DUFFLEY. PEACH PHOTO: KARLA CONRAD



DOOR COUNTY CHERRY PIE

Makes one 10" pie

PIE CRUST:

2 Cups Flour
1 Cup Vegetable Shortening/Crisco®
2 Tablespoons Sugar
1/2 Cup Cold Water

In a medium size bowl, mix flour, sugar and shortening together until "pea" sized. Make a "well" in the flour and add the water. Mix with fork until moistened and lightly until blended together (do not over mix).

PIE FILLING:

5 Cups Tart Cherries with Juice (Montmorency Cherries)
1 Cup Sugar
2 Tablespoons Cornstarch

In a small mixing bowl, combine sugar and cornstarch. Set aside. Place cherries in a non-metallic saucepan. Heat over medium heat to release juices. Add sugar mixture and stir until blended. Cook until thick and liquid reduces slightly. Stir occasionally while cooking, about 10-15 minutes. Set aside.

ASSEMBLY: Pre-heat oven to 400 degrees. Divide pie dough in half and roll out into 2 even circles placing one into a 10" pie pan. Pile pie filling into crust and cover with the other piece of dough. Trim excess dough from around edge of pie pan, roll and crimp edges. Sprinkle top with sugar. Poke a hole in top to allow steam to escape. Bake at 400 degrees for 10 minutes, then reduce oven to 325 degrees for another 30 minutes, bake until golden brown. Allow to cool and serve with ice cream.

*Montmorency cherries can be picked from thousands of trees throughout Door County, or found in your grocer's freezer.

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The Art of Food

Our great nation has produced more than its fair share of weirdly wonderful museums dedicated to, um, the culinary arts. So while you may struggle to get the kids excited about the Gettysburg National Military Park or the Wounded Knee Museum, you might have better luck letting your stomach be your guide. —JLBINSTL

Alexander & Baldwin Sugar Museum

MAUI, HI

sugarmuseum.com

When you get tired of loung ng on the white-sand beaches, pop on over to the Sugar Museum to discover how Hawaii became known for its pure cane sugar. **Highlights:** a 1915 locomotive bell, a "Cuban" sugar mill, and an impressive working scale model of cane-crushing machinery

Burlingame Museum of Pez Memorabilia

BURLINGAME, CA

burlingamepezmuseum.com

Located five miles from the San Francisco airport, this museum claims to house an example of every single Pez d spenser ever produced—more than 900! **Highlight:** the Guinness World Record-holder for the largest Pez-dispensing machine, a 7-foot-10-inch snowman

Heinz 57 at the Senator John Heinz History Center

PITTSBURGH, PA

heinzhistorycenter.org

"Discover how the H.J. Heinz family business grew to an international company selling more than 5,700 products around the world." Yes, that includes ketchup. **Highlight:** the 42-foot-high neon Heinz ketchup sign on the museum's facade that "ref lls" every 30 seconds.

Idaho Potato Museum

BLACKFOOT, ID

idahopotatomuseum.com

What would a visit to "The Potato Capital of the World" be without a trip to the Idaho Potato Museum, located in a historic stone depot for the Oregon Short Line Railroad? **Highlight:** the largest potato crisp ever made by Pringles

World's Largest Lunchbox Museum

COLUMBUS, GA

lunchboxmuseum.com

More than 3,500 classic unchboxes line the wa ls of this emporium: D.sco Fever, Donny & Marie, the Brady Bunch, and, of course, Star Wars...the list goes on and on. **Highlight:** for Americans of a certain age, probably the lunchbox you took to school in the fourth grade

Mitchell Corn Palace

MITCHELL, SD

cornpalace.org

Every year more than 275,000 ears of corn are used to redecorate the murals on the palace accord ng to a new theme, the colors are a l natural, from ears grown with special seeds raised specifically for the palace. **Highlight:** duh, those giant murals!

National Mustard Museum

MIDDLETON, WI

mustardmuseum.com

Founder Barry Levenson c aims he was wandering the aisles of a supermarket the night the Boston Red Sox lost the World Series in 1986, and, as he passed the mustards, heard a voice say: "If you collect us, they will come." A few years later, a museum was born. **Highlight:** 5,566 mustards from all 50 states and 70 countries

Blipp to see more food museums (blipp details on page 2).

PHOTO: SHERI GIBLIN PROP STYLING: MOLLY FITZMORRIS

Wall of Fame

Back in the early days of Allrecipes (almost 17 years ago now!), one of our colleagues went to Japan and brought back some crazy snacks, including shrimp-flavored potato chips. She inspired everyone to start bringing in their own **wacky food finds**...and that's how the Allrecipes "food museum" began. Over the years, the collection has grown to cover an entire wall, and has become a bit of an attraction for visitors to our home office. Allrecipes community members mail us stuff, too! If you have a crazy food product you think we need to see, let us know about it at feedback@allrecipes.com. It might take a proud place next to microwave pork rinds, odd-shape gummy candies, and "Thanksgiving in a can." —ALLRECIPESELIZABETH

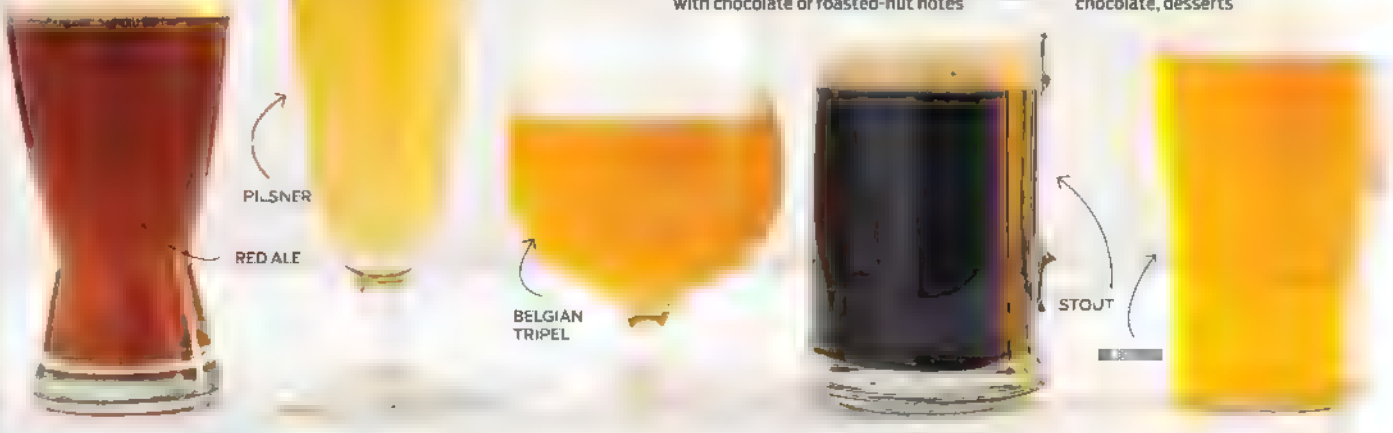
Get a little crazy with these cubes and make your drinks a whole lot more impressive. Try...

- frozen puréed raspberries for lemonade or seltzer water
- frozen puréed melon or mango to add to limeade
- frozen lemonade for iced tea—an instant Arnold Palmer
- ice cubes with raspberries, sliced red grapes, or strawberries for Champagne cocktails or sparkling cider
- ice cubes with pieces of lime, lemon, or orange for cocktails or seltzer
- ice cubes with pimiento-stuffed olives for martinis
- ice cubes with edible flowers and herbs such as nasturtiums, pansies, mint, rosemary, or lemon verbena
- ice cubes with sliced fresh jalapeño for margaritas
- frozen coconut water to add to pineapple juice for a low-cal piña colada (add rum or not)
- frozen chocolate milk for a glass of regular milk
- frozen black coffee for iced coffee or icedlattes —RUTHE

beer basics

Have some fun pairing beers with your cookout food. Here's the who's who of beers, from light and hoppy/bitter to dark and malty/sweeter, plus a quick tutorial on how an ale is different from a lager. —NICHOLO

BEER STYLE	TYPE	EXAMPLES	CHARACTERISTICS	PAIR WITH...
India Pale Ales & American IPAs	Ale	Goose Island India Pale Ale, Left Hand 400 Pound Monkey IPA, Dogfish Head 60 Minute IPA, Sierra Nevada Ruthless Rye IPA	Originally brewed in England for British troops in India, these tend to be high in alcohol and hops, aggressively bitter, and with citrus notes	Curry, sharp or nutty cheeses, grilled meats, fish, and shellfish
Pilsners & Light Lagers	Lager	Pilsner Urquell, Michelob, Bud Light, Old Milwaukee, Corona	Clean, crisp, refreshing, (usually) light-colored, and pleasantly bitter	Barbecued meats, spicy dishes, Latin and Asian food
Saisons & Farmhouse Ales	Ale	Goose Island Sofie, Ommegang Hennepin Farmhouse Saison, Blue Moon Short Straw Farmhouse Red Ale	Traditionally brewed in winter to consume all summer long; may be fruity, earthy, spicy, medium-bitter; often light and refreshing	Cheeses of all sorts, chicken, fish, mushrooms, beets, spring greens, lighter fare
Blonde, Amber & Red Ales	Ale	Big Sky Summer Honey Ale, New Belgium Fat Tire Amber Ale, Stone Brewing Co. Levitation Ale	The ale answer to the light lager, sometimes a little more fruity and malty	Beef, sharp cheeses, fish, poultry
English & American Brown Ales	Ale	Brooklyn Brewery Brooklyn Brown Ale, Rogue Hazelnut Brown Nectar, Tommyknocker Maple Nut Brown Ale	Sweeter and maltier than their paler cousins, brown ales range from reddish-brown to dark brown. If light lagers and pale ales are too bitter for you, you might like these	Barbecued meats, beef dishes, nutty cheeses, chocolate
Belgian-Style Tripels & Quadrupels	Ale	Chimay Triple, Sam Adams New World Tripel, St. Bernardus Abt 12	Made with large amounts of malt (triple and quadruple the standard Belgian Trappist brew) and (sometimes) added spices, these have a sweetness that balances the bitter notes	Sharp and pungent cheeses, pork, poultry
Bocks & Doppelbocks	Lager	Shiner Bock, Sam Adams Chocolate Cherry Bock, Great Divide Wolfgang Doppelbock Lager	Strong, rich, malty, sometimes with chocolate or coffee notes, and (usually) dark amber to deep brown in hue; very filling	German food, buttery cheeses, chocolate, game meats
Porters & Stouts	Ale	Left Hand Black Jack Porter, Boulevard Brewing Company Bully! Porter, Guinness	The ale equivalent of bocks and doppelbocks: brown to black in hue, medium-bitter, often with chocolate or roasted-nut notes	Smoked and grilled meats, Latin food, earthy cheeses, chocolate, desserts

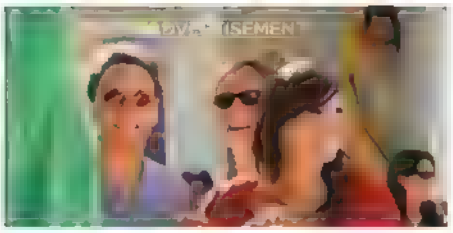


ALE VS. LAGER

These terms have to do with how a beer is brewed rather than how it looks or tastes.

Ales are brewed with yeasts that ferment relatively quickly at room temperature and on top of the fermentation vessel. Ales can range in color from pale to amber to red to dark. Because ale yeasts produce what are known in chemistry (and perfumery) as esters, ales tend to have floral, fruity or grassy aromas (think apple, hay, freshly cut grass, pineapple, and plum).

Lagers are brewed with yeasts that ferment relatively slowly at cool (refrigerator-type) temperatures and at the bottom of the fermentation vessel. Like ales, lagers come in all colors, from pale yellow to deep brown and black. Lager yeasts produce fewer byproducts than ale yeasts, letting the malt, hops, and other flavors come through in the final brew.



epcot food & wine festival

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Yum at First Sight

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WHAT'S ON CHEF JOHN'S MIND?

Stick a Fork in It

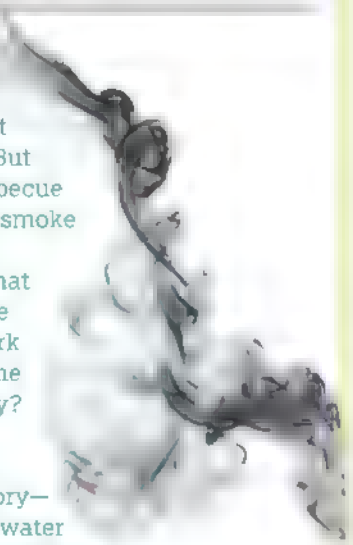
We never had air-conditioning growing up; the closest we'd get was a visit to the refrigerator. I'd open the door and let the cool air wash over me as I pretended to look for something to eat. After a few glorious moments, Mom would figure out what was going on and yell to close the door. If only I'd known about granita back then.

Granita is made from fruit juice or purée or a flavored water and simple syrup. You pour it into a baking pan, stick it in the freezer, and stir/scrape with a fork every 10 to 15 minutes as it freezes. By breaking up the ice crystals, you'll get a coarse, flaky texture that looks like ground granite, which is where the recipe's name comes from.

You can make this any time, but it's really best enjoyed during the sweltering summer months—not only because it's cold and delicious, but also because it forces you to stick your hot, sweaty face into a freezer to stir four or five times. It's such a refreshing experience that I almost feel sorry for people who *do* have air-conditioning.

Blipp to see this recipe and the how-to video (blipp details on page 2). Or go to **armagazine.com/strawberry-granita**

SMOKE SCREEN



When it comes to what makes for perfect barbecue, there's no shortage of debate. But if you really want to fire up the ire of barbecue purists, just utter two little words: liquid smoke.

While hard-core grillmasters call it a cheat (and worse), for those who crave that incomparable smoky taste but don't have the time or space to coax their pulled pork to slow-smoked perfection, the stuff in the bottle is a godsend. But what is it, exactly?

In its purest form, it's just the smoke that's been condensed from smoldering wood chips (mesquite, applewood, hickory—take your pick), which is then diluted in water. Think about the condensation that forms on the lid of your pot when you boil water—you get the picture.

That said, not all liquid smoke is created equal. Some manufacturers do add other flavors and coloring, so look for brands that contain nothing but smoke and water. They may be a bit pricier, but a little goes a long way: just 10 to 15 drops per 8 ounces of marinade, for example, or 5 to 6 drops for your party salsa.

Yep, that's right: party salsa. Or baked beans, or onion dip, or salad dressing. Anywhere you have a hankering for some smoky flavor, try just a couple drops of liquid smoke. For grilled or barbecued meats, dilute 12 to 15 drops of liquid smoke in 8 ounces water, then pour the mix into a spray bottle and spritz your meat while it cooks—there's no need to drown your short ribs in, well, smoke. —JLBINSTL

ILLUSTRATION: KATHRYN RATHKE; GRANITA PHOTO: COURTESY OF CHEF JOHN; SMOKE PHOTO: SHUTTERSTOCK

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No Passport Required

Penny Hanstad—Allrecipes Allstar*, private chef, and food blogger—takes a trip to Laos every time she makes her friend's recipe for *larb*, a fresh and flavorful minced-chicken dish.

Years ago, I became online friends with a woman named Karol Keo through a recipe group on a community website. One day, Karol posted that she was making *larb* for her family. I mentioned how much I love *larb* and Asian flavors in general. There was a restaurant in Orange County's Little Saigon neighborhood that my husband and I used to frequent in the '80s, and I wished I could re-create some of the dishes they served. Karol sent me her *larb* recipe, walked through it with me online, and then recommended a trip to the local Asian market where I would find the necessary ingredients.

Karol and Penny

The *larb* tasted just as delicious as we remembered. Now when I make it, I've learned a trick for getting friends and family to eat it. I call it something generic like Asian-Minced Chicken, because everyone shies away from it if I call it "*larb*" (I guess that sounds too exotic). I serve it in lettuce cups when I take it to parties, and once one brave person digs in and gives it the seal of approval, the whole platter is gone.

Trying new recipes and learning about different cuisines is my passion. Teaching others to create delicious food at home helps make and carry on food traditions. —BAKING NANA

LARB (LAOTIAN CHICKEN MINCE)

armagazine.com/larb

- ¼ cup uncooked long-grain white rice
- 2 pounds boneless, skinless chicken thighs, cut into pieces
- 2 tablespoons peanut oil
- 4 cloves garlic, minced
- 2 tablespoons minced galangal *[From our kitchen: Galangal is a citrusy-peppery rootstock similar to ginger—in fact, you can substitute fresh ginger (plus an additional tablespoon of lime to match the acidity level of galangal) if you can't find it at an Asian market. Galangal should be peeled just like ginger.]*
- 2 small red chile peppers, seeded and finely chopped
- 4 green onions, finely chopped
- ¼ cup fish sauce
- 1 tablespoon shrimp paste (optional)
- 1 tablespoon sugar
- 3 tablespoons chopped fresh mint
- 2 tablespoons chopped fresh basil
- ¼ cup lime juice
- 6 lettuce leaf cups (optional)

1. Preheat oven to 350°F. Spread rice onto a rimmed baking sheet. Bake rice until golden, about 15 to 20 minutes.
2. Meanwhile, put chicken in a food processor and pulse until finely ground.
3. Cool rice, then grind into a fine powder using a spice or (clean) coffee grinder.
4. Heat oil in a wok or large skillet over medium heat. Stir in garlic, galangal, peppers, and onions; cook, stirring, until garlic softens, about 3 minutes. Add ground chicken, and cook, stirring constantly to break up lumps, until meat is no longer pink, about 5 minutes. Stir in fish sauce, shrimp paste (if using), and sugar. Reduce heat to medium-low, and simmer until excess liquid has evaporated, about 5 minutes. Stir in ground rice, mint, basil, and lime juice. Serve in lettuce leaf cups if desired.

PER SCANT 1-CUP SERVING 294 CAL, 14.6g FAT (3.5g SAT); 27.4g PRO; 12.3g CARB; 0.6g FIBER; 811mg SODIUM; 93mg CHOL

Do you have a favorite "global" recipe? If so, we want to hear how you learned to make it and what the dish means to you. Shoot us a note at feedback@allrecipes.com.

WELL SAID

Superstar recipe. The ingredients are simple; the flavor is authentic, intense, and spicy-hot! I really enjoy making this. It makes such a pretty presentation. —MARLJONO

I love this recipe! I have made it with the ginger/lime and it was wonderful. I will find the galangal and buy lots of it because I could eat this a few times a week. —WANNABEFARMER

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Camping, Over Easy

You don't have to sacrifice comfort for a night under the stars. Not when you're **glamping**, anyway. This **mash-up of "glamorous" and "camping"** allows those who are *really* attached to their Tempur-Pedics and vanilla chai lattes to embrace their outdoorsy sides. Along the West Coast, the well-heeled are flocking to glampgrounds outfitted with pre-pitched tents, actual beds, flushable toilets, hot showers, and kitchens with Top Chef–worthy equipment.

Those of us with more modest bank accounts can still take the "rough" out of roughing it, however, with double-wide easy-inflating mattresses, La-Z-Boy-like camp chairs, and battery-powered blenders that are perfect for margaritas around the fire. But you don't *really* need the latest in glamp gear to make dining room–worthy meals. You just need the right recipes. Get ready to take campfire cooking to a whole new level.

—EADEATS

SUBMITTED BY Rebecca Gould
PREP 30 min
COOK 25 min
READY IN 55 min
SERVES 8
RATING ★★★★½
46 reviews

OVER-THE-FIRE SCALLOPED POTATOES

armagazine.com/over-the-fire-potatoes

"When everything is going to be cooking on the grill, I make these great potatoes beforehand. They're also great for a campfire. These potatoes will keep everyone coming back for more! (By the way: Have the recipe in hand.)" —REBECCA GOULD

- **8 large baking potatoes, peeled and diced** *[From our kitchen: We sliced ours ¼-inch thick, and left the peel on—easier for outdoor cooking.]*
- **1 bunch green onions, sliced**
- **1 (10-ounce) can condensed cream of mushroom soup**
- **1 cup shredded cheddar cheese**
- **½ cup crumbled crispy cooked bacon (optional)**
- **½ cup sautéed mushrooms (optional)**
- **Black pepper to taste**
- **Garlic salt to taste**
- **Cooking spray**
- **½ cup butter or margarine**

Preheat grill to medium heat (between 325°F and 375°F for campfires, see sidebar on page 23)

Combine potatoes, green onions, soup, cheese, and bacon and mushrooms (if using) in a bowl. *[From our kitchen: If you're a cheese hound, double the cheddar.]* Season with pepper and garlic salt.

Spray eight 16-inch pieces of aluminum foil with cooking spray and evenly divide potato mixture among them. Dot with butter. Fold into foil packets, sealing well.

Grill for 12 to 20 minutes, until potatoes have cooked. *[From our kitchen: Our potatoes took 25 minutes to get tender. If you want to use a lidded pot instead of foil packets, increase cook time to 30 to 40 minutes for a large batch.]*

PER 1½-CUP SERVING 535 CAL; 23.8g FAT (12.6g SAT); 13.7g PRO; 70g CARB; 8.9g FIBER; 632mg SODIUM; 53mg CHOL

"I have tried doing potatoes several different ways on a campfire, and they have never come out good until now." —CATMORGAN2004

Well Said

I first tried this recipe while we were stationed in Italy, and all the displaced Americans loved it. I've found it also works to place the packets in a moderate oven when the weather doesn't cooperate. —KAREN

Instead of doing individual packets, I cut the recipe in half for just the two of us and bought an 8x8-inch throwaway foil baking pan. Mixed up the filling in a bowl, dumped it in the pan, and covered it with foil. Put them on the grill for 25 minutes and they were done. Very good and easy to make—will make again! —OLIE89

I fully expected the cheese to make a horrific mess and didn't think 20 minutes would be long enough to cook the potatoes through. I was wrong: The cooking time was just right and the cheese didn't burn. They were absolutely delicious! We served with brats, corn on the cob, and a tossed salad. —C!

TINFOIL "STEW"

armagazine.com/tinfo...-stew

"This recipe is great when camping, or at home. I used to make it with my Boy Scout troop. The recipe is for one serving, so adjust accordingly." —PETEIYC

- **6 ounces blade roast, trimmed and cut into 1-inch cubes**
- **1 potato, cubed**
- **2 carrots, sliced**
- **1 onion, chopped**
- **1 clove garlic, crushed**
- **1 pinch salt**
- **1 pinch black pepper**
- **1 tablespoon butter or margarine**
- **1 tablespoon water**

In the center of a large sheet of heavy-duty aluminum foil (about 20 inches long), layer beef, potato, carrots, onion, and garlic. Sprinkle with salt and pepper. *[From our kitchen: We sprinkled a little more than a pinch; you can also add other seasonings if desired.]* Top with butter and water.

Roll edges of foil together and seal tightly.

Bury packet in campfire coals or put in a preheated oven at 375°F. For either cooking method, cook about 1 hour. You can eat it right out of the foil, or empty onto a dish.

PER 3-CUP SERVING 776 CAL; 42.7g FAT (19.8g SAT); 37g PRO; 70g CARB; 11g FIBER; 703mg SODIUM; 151mg CHOL

"Excellent and easy! A perfect way to teach kids (while supervised) how to make their own easy meals. It's great served over rice."
—MISS JAYE

SAID

Friends loved this when I made it camping! Only difference is that I made up the packets at home, and stuck them in the cooler so they were ready to pop in the coals after a long day fishing. I used multiple sheets of foil for each one so they didn't leak. I made up a batch of campfire biscuits, and the oohs and ahhs kept coming. —RAVENSKYLAR

So easy to make and tastes great. I added frozen corn and peas as well, and it turned out fantastic! The best part is...no dishes! —CRYSTALANNE79

This is a great first-night meal after you have set up your camp spot. Already made, so you just pop it into the coals and enjoy when done. —KILLERPU

Great recipe. If cooking in the oven, I would place in a pan. My foil leaked! Tasted great. I used hamburger instead. —CULVERAMBER

The meat was a little overcooked, but the overall dish was delicious. I added some herbs and spices on top just before the packets went into the oven, which gave the dish some added flavor. —AEYJAE188

This recipe has all the ingredients of a stew except the broth, which makes it a whole lot easier to handle over a campfire.

While it may not be pretty on the outside—fire turns the banana skin black—the inside is sweet, creamy, chocolately perfection.

SUBMITTED BY TONIBLYTH
PREP 10 min
COOK 5 min
READY IN 15 min
SERVES 6
RATING ★★★★½
125 reviews

CAMPFIRE BANANA SPLITS

armagazine.com/campfire-banana-splits

"This was a recipe from my old Girl Scout days. A very easy recipe for all ages that needs little adult supervision. Great for sleepovers and backyard camping trips." —TONIBLYTH

Cooking spray
6 large bananas, unpeeled, stems trimmed
2 cups semisweet chocolate chips *[From our kitchen: Mini-chips melt the best!]*
1 (10.5-ounce) package miniature marshmallows

- Preheat a grill to high heat (between 450°F and 650°F for campfires, see sidebar on page 23)
- Spray 6 sheets of aluminum foil (large enough to wrap bananas) with cooking spray
- Make a lengthwise slit along one side of each banana, cutting through peel and about halfway through banana. For easier eating later, slice banana flesh crosswise into sections while it's still inside peel.
- Carefully open bananas just wide enough to add chocolate chips and marshmallows
- Wrap bananas in foil and put on grill, or directly in coals of a campfire. Leave in long enough to melt chips and marshmallows, about 5 minutes. *[From our kitchen: To make this indoors, preheat oven to 500°F and bake bananas about 5 minutes.]*
- Unwrap bananas, open peels wide, and eat with a spoon.

PER 1-BANANA SERVING 545 CAL, 17.3g FAT (10.1g SAT), 4.7g PRO, 106g CARB, 6.9g FIBER, 47mg SODIUM, 0mg CHOL

SAID

We just got back from a camping trip and have fallen in love with this recipe. My husband said he wants to make this at home in the oven! The only thing I would do differently next time is stuff the marshmallows in first, because they were all over the foil and not in the banana. —IDEALNUT

Rather than placing them on a grill, I put mine in the oven for just a couple of minutes, or until the marshmallows are toasted/browned. Two thumbs up! —MISMAMA0

These are wonderful! A nice change from s'mores. We do sometimes add peanut butter also for an extra-gooey treat. —MOMOFCASSIE

"I tried this while camping this weekend and our guests LOVED it. I used peanut butter and milk chocolate chips, and it was awesome."

—ANGELK.TTEN1

Glamp Gear

Up your outdoor cooking (and dining) cush factor

1 Handpresso Wild Hybrid Espresso Machine
If campfire coffee simply won't do, pack this handheld espresso maker. You'll need ground beans, boiling water, and a little pump action on your part to produce a Starbucks-worthy cuppa. *$129, wayfair.com*

2 Creek Company Hanging Camp Cupboard
This portable pantry brings order to the usual jumble of camp fixings. Hang it from any tree, tent frame, or RV, then squash it down to just 3 inches high when you're packing up. *$60, creekcompany.com*

3 Picnic at Ascot table set
No need to eat sitting on a blanket! This portable table is only 18.5 pounds, comes with a zip-on case, and has built-in seating for four. *$118, wayfair.com*

4 Mobile Foodie Survival Kit
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5 Cold Creek Brewing wine barrel
This wooden barrel will dress up any boxed wine. It holds a 3- or 5-liter box's bladder. *$65, etsy.com*

6 CreativeWare Unbreakable Wine Glasses
These keep your drinks safe and stylish. *$24 for set of eight, casa.com*

7 Outdoor wine bottle and glass holders
Prevent your wine from getting tipsy. *$22 for the set, casa.com*

8 Collapsible mesh food tents
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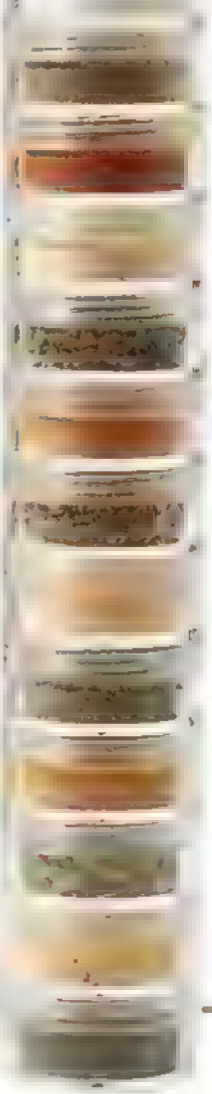

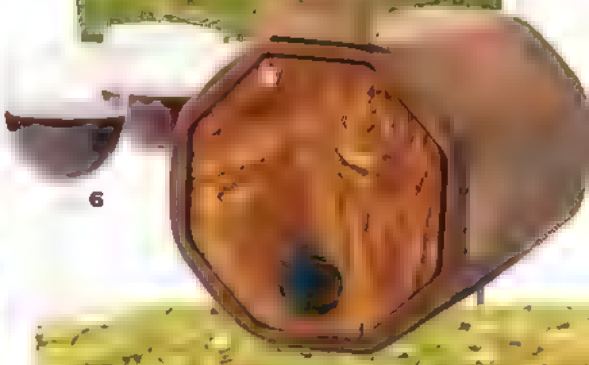

POOR MAN'S BEER-BATTER FISH

armagazine.com/beer_batter_fish

"This is a super easy and fast—not to mention cheap and no-mess—way to make a beer batter for your fresh fish while camping. It uses just beer, fish, oil for your skillet, and pancake-mix containers." —PSYCHOSKITCHIN

Vegetable oil
1 cup beer, or as needed
1 (7-ounce) container shake-and-pour buttermilk pancake mix
2 pounds trout fillets *[From our kitchen: We used four 8-ounce fillets, skinned or scaled, and we cooked them in batches.]*

- Heat ¼ inch oil in a large skillet over medium heat (for campfires see sidebar, right; for grills, between 325°F and 375°F.)
- Pour beer into pancake-mix container (the beer is replacing the water the mix calls for). Make batter as thick or thin as you prefer. *[From our kitchen: We found that a consistency slightly thicker than heavy cream works best.]* Close lid and give it a few shakes.
- Pour batter into a shallow bowl, then dip fish into batter using tongs. Or you can cut your fish into smaller pieces, toss them right into batter container, close lid, and shake a couple of times.
- Remove fish from batter using tongs, and fry 3 to 4 minutes per side, until golden brown and cooked through.

PER 2-PIECE SERVING 286 CAL, 11.2g FAT (1.5g SAT), 25.6g PRO, 17.6g CARB, 0g FIBER, 336mg SODIUM, 75mg CHOL

SAID

It doesn't get any easier than this! I used this recipe when I made fish for my wife and 75-year-old mother. I got a thousand praises! Plan on using this next time we camp. —PISTANDBROKE66

Make sure your oil has a high smoke point (like peanut or canola), and heat it plenty hot. If it's too cold, your food will be heavy and greasy. Don't crowd your food; fry in multiple batches if necessary, and fry until the food floats to the top and stays there. —CYNDI

Cooking Over a Fire

Unless a recipe calls for putting food directly in the fire you'll need a metal grate to cook on, use rocks or wet green logs to prop it up.

Don't cook over active flames—let the flames die down to red embers. Here's how to gauge how hot those embers are. Hold your hand about 2 inches over heat and count the seconds until your hand gets uncomfortably hot.

- If you get to 4 or 5, the embers are about 350°F to 400°F, which suits most recipes.
- If you get to 8, they're around 300°F—too low.
- If you get only to 3 or less, they're 450°F or higher—too hot.

As your food cooks, just rake over more hot embers to keep the temperature consistent.

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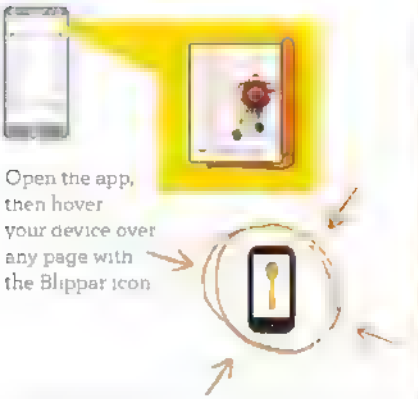

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LOGAN BREAD

armagazine.com/logan-bread

"This delicious quick bread is named after Mount Logan in the Yukon. It's perfect for hiking or camping. Vary the recipe according to what's in your cupboard. Any type of dried fruit or nuts can be substituted for the ones in the recipe." —LN LEE

- **1½ cups whole-wheat flour**
- **1½ cups unbleached all-purpose flour**
- **1¼ cups rolled oats**
- **¾ cup brown sugar**
- **1½ teaspoons baking powder**
- **1 teaspoon salt**
- **2 eggs**
- **½ cup honey**
- **¼ cup molasses**
- **1 cup applesauce**
- **½ cup vegetable oil**
- **1 cup raisins**
- **⅔ cup sunflower seeds**

Preheat oven to 350°F. Grease two 9-inch-square baking pans. In a large bowl, mix together whole-wheat flour, white flour, oats, brown sugar, baking powder, and salt. In a separate bowl, stir together eggs, honey, molasses, applesauce, and vegetable oil. *[From our kitchen: If you prefer moister bread, add ¼ cup more applesauce.]* Pour wet ingredients into dry ingredients, and stir until well blended. Mix in raisins and sunflower seeds. Divide batter evenly between pans.

Bake for 45 minutes or until top springs back when lightly pressed. *[From our kitchen: Ours were done in 35 to 40 minutes.]* Let breads cool in pans for 10 to 15 minutes before cutting into 20 squares per pan. Wrap pieces individually, and refrigerate or freeze.

PER 1-BAR SERVING 119 CAL; 3.3g FAT (0.5g SAT); 1.9g PRO; 22g CARB; 1.2g FIBER; 78mg SODIUM; 11mg CHOL

SAID

My friends devoured it and nicknamed it "lembas," like the filling elf food from Lord of the Rings. —PANAJANE

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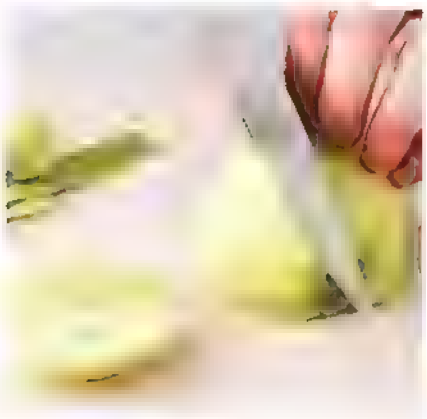
Peeling and pitting fruits and vegetables can be a time-consuming pain in the butt, but these shortcuts will make it **faster, simpler, and less messy.**



Apples

Peel off the skin with a vegetable peeler. But instead of quartering the apple and digging out the core, slice off four "cheeks" and *then* cube. Or use a crank handle peeler/corer, which does the job in under a minute. (Victorio peeler, $19 at amazon.com)

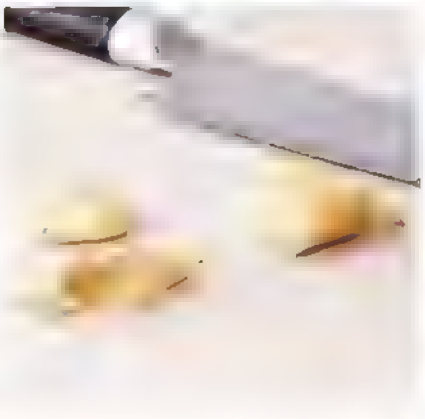
Tomatoes and peaches

Bring a pot of water to boil. In the meantime, prepare a bowl of ice and cold water. Cut a shallow X in the fruit's stem end, then transfer to boiling water and blanch for about 30 seconds. Use a slotted spoon to transfer tomatoes or peaches to the ice bath and let sit for about 5 minutes. The skins will slip right off.

Avocados

To pit an avocado, run a sharp knife around the fruit lengthwise, working around the pit. Twist the avocado halves apart, then strike the pit with the knife blade and lift it out. The halves will be perfectly intact.

Blipp now for videos on **how to peel garlic, cut a mango, and core and peel an apple.** (Blipp details are on page 2.)



Garlic

Press the flat side of a chef's knife down on the clove until the skin breaks and releases from clove. Or you can insert cloves into a garlic-peeler tube and roll it back and forth on the counter. (Ultimate Garlic Peeler, $6.50 at amazon.com)

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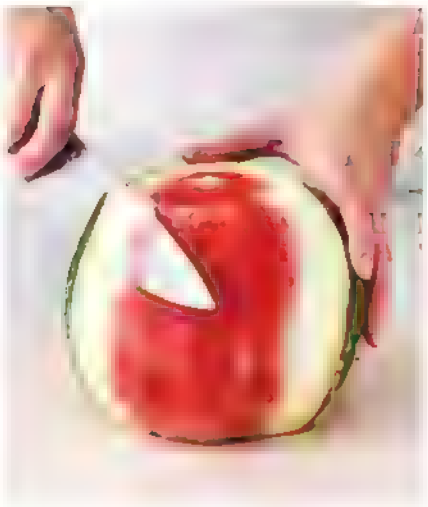


Melons

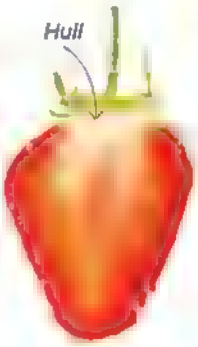
The secret to quick melon cubes is getting rid of the rind first. Slice off each end of the melon, turn it onto one of the flattened ends, then cut off the rind in long vertical strips. If the melon is too big to stand on its end, halve it first. Scoop out seeds with a spoon.

Cherries

Pitting cherries by hand is laborious, to say the least. A pitting gadget is by far the best way to go, particularly if your recipe calls for a *lot* of cherries. Crate and Barrel's pitter does four cherries at a time, and its base catches both drips and pits. ($15, crateandbarrel.com)

Strawberries

To hull strawberries, stick the tip of a paring knife into the white hull, then give a little twist to pop it out. Or the "cheater" method: Just cut a healthy horizontal slice off the top of the strawberry.



Mangos

You don't need to "peel" these at all! Cut off both sides of the mango lengthwise along the pit, then cut a crosshatch pattern into each "cheek" without cutting through the skin. Push your thumbs against the skin side to turn it inside out, and pop out the mango cubes. (Free them with a spoon if necessary.)

Blipp now to see and buy any of these gadgets. (See page 2 for blipp details.)

STRAWBERRY PHOTO: GETTY IMAGES

Big Green Egg
GRILL ROAST SMOKE BAKE
Indulge
No other outdoor cooker can match the quality and versatility of a Big Green Egg –
it truly is The Ultimate Cooking Experience!

Feeling Crabby

If you love crab but not its price, here's how to pick the crabmeat that fits your budget.

When I was growing up, there was only one thing my mother ever made with crab: a slab of cream cheese halved and spread on a plate, a can of crabmeat dumped on top, and a heavy dousing of cocktail sauce. But when I moved to New York after college, I got introduced to all sorts of crab—the imitation kind in California rolls, big leggy ones in crab boils, the flaky version in crab cakes, and soft-shell crab (which is when a crab sheds its shell and hasn't yet grown a replacement). I discovered that not only is there a big difference in taste and texture, but also in where crab comes from and how much it costs.

Turns out that my mom's can of crabmeat was just right for a dip that combined strong flavors, but wouldn't have been the best choice for a crab salad or a dish where the taste or texture is more important. Here's some basic info that will help you out the next time you're shopping for crab. —ANNIEK

What comes from where

- **Jumbo lump.** These big, beautiful pieces of crabmeat come from the swimming muscles at the back of the crab. There are just a few lumps per crab, so this is pricey. Save it for dishes where crab is really the star, or where not a lot is needed—a crab cocktail, lightly dressed crab salad, or really meaty crab cakes
- **Lump.** Slightly smaller than jumbo, lump crabmeat has a similar flavor at a slightly lower price. Ideal in salads, appetizers, and crab cakes.
- **Backfin.** A combo of shredded pieces and some larger lumps, it's less expensive and a great choice for a mash-up with other ingredients in dips, bisque, or quiche, and other recipes where you need a smoother texture
- **Special.** Some brands offer "special" crab, which consists of white meat from the back of the crab. Slightly cheaper than backfin, this is good in casseroles or stuffing.
- **Claw.** Meat from the claws is more flavorful and often a deeper color than other parts (think of it as the dark meat of the crab). Since it's easier to extract, it's typically cheaper. Try it in a recipe with other strong flavors a fish stew, or anything with cheese (such as tacos or lasagna)
- **Imitation crab.** Sometimes products labeled "imitation crab" do contain some crabmeat, but more often they're made from ground-up white fish (often pollock) It s used in sushi rolls, salads, and dips.

Why such a huge cost range?

Two things, really: Who's picking, and where it's picked. If you're the one to pick the meat from the shell, it can cost you less but be more work for you. If someone else does it, it'll likely cost you more although some brands that are harvested and picked in Asia or South America—where labor is cheaper—may be less expensive

Who's who

- **Blue crabs** (*below*) are typically harvested from April to November in the Chesapeake Bay area, and have a strong, rich flavor

- **Dungeness crabs** are from the Pacific Coast and have a delicate, sweet taste They're bigger and meatier than blues, and are in season in winter and spring.
- **Jonah crabs** are harvested year-round along the Atlantic Coast. They're similar in taste and size to Dungeness, but have larger claws that are prized for their flaky, moist meat.
- **King crabs** have big, meaty legs and claws. They are fished from the Bering Sea and waters around Alaska, and are in season October through January.
- **Stone crabs** are most prolific in Florida's waters, and in season from October to May. Their big claws are what make them so popular.
- Winter is peak season for **Alaska snow crabs**. They have snow-white flesh and a delicate flavor

Canned vs. refrigerated vs. fresh vs. live

In most cases, the fresher the crab, the better the taste, the higher the price. From most to least expensive

- **Live crabs** should be cooked the day you get them.
- **Fresh crabs or crab legs/claws:** If you don't want to wrestle with live crabs, this is your best bet. Either cook or freeze them within two days of purchase.
- **Refrigerated crabmeat** is typically pasteurized and has fewer preservatives than canned, which helps retain both flavor and texture It's usually in 8- or 10-ounce plastic containers or in 1-pound cans in the refrigerated aisle. It can be kept in the fridge for several months (watch the use- by date) but should be eaten/used within a day or two of opening.
- **Canned crabmeat** can live on the grocery story shelf or in your pantry without refrigeration for a year or more

Blipp to vote for your favorite kind of crab, and to get great crab recipes from fellow cooks (blipp details on page 2).

PHOTO (RIGHT): SHERRI GALLIN; FOOD STYLING: PAUL GRIMES; PROP STYLING: MO [illegible] BLUE CRAB PHOTO (LEFT): SHUTTERSTOCK

PACKAGED LUMP
ALASKA KING CRAB
STONE CRAB
IMITATION CRAB
JUMBO LUMP
CLAW MEAT
BACKFIN

Fried Chicken: Indulge or Go Healthy?

It's something we think about every time we plan a meal: make a classic or make a healthier version (to save room for a calorie-worthy dessert*)? At Allrecipes, we're all about choices, so we put two fried chicken recipes head-to-head: a tried-and-true deep-fried recipe and an oven-fried variation. Show us which one you make! Use the hashtag #AllrecipesMag when you upload your pic to Instagram or Twitter.

*See page 96 for our favorite summer desserts.

[redacted]
armagazine.com/crispy-fried-chicken

"I experimented for many years before developing this recipe. I've had many compliments on this chicken. Most of this recipe is dependent on your own taste. It's more a matter of preparation and cooking method!" —ELAINE O

SUBMITTED BY Elaine O
PREP 10 min
COOK 1 hr
READY IN 2 hr 35 min
SERVES 5 (makes 10 pieces)
RATING ★ ★ ★ ★ ½
367 reviews

- **2 cups flour**
- **1 teaspoon paprika**
- **Salt and black pepper to taste**
- **1 (4-pound) whole chicken, cut into pieces** *[From our kitchen: We halved the breasts so 1 whole chicken would yield 10 pieces: 2 drumsticks, 2 thighs, 2 wings, and 4 breast pieces.]*
- **1 cup buttermilk** *[From our kitchen: If you don't have buttermilk on hand, make your own with 1 cup milk mixed with 1 tablespoon white vinegar or 2 tablespoons lemon juice.]*
- **2 quarts vegetable oil**

1. Put flour in a 1-gallon zip-top plastic bag, then add paprika, and salt and pepper to taste. Give it a shake to combine.
2. In a small bowl, dip chicken in buttermilk. Then, a few pieces at a time, put chicken in bag with flour, seal bag, and shake to coat well. Put coated chicken on a cookie sheet or tray, and cover with a clean dish towel or wax paper. Let chicken rest until flour is a paste-like consistency, about 45 minutes (this is crucial).
3. Fill a large, heavy skillet (cast iron is best) about one-third to half full with vegetable oil. Heat until very hot, about 375°F on a deep-fat thermometer. *[From our kitchen: If you don't have a thermometer, test the oil temperature by dropping a sprinkle of flour into skillet; if it sizzles, it's ready.]* Put 5 chicken pieces in skillet, then brown chicken on both sides, about 10 minutes per side. *[From our kitchen: We found it took only 5 minutes per side to brown.]* Once browned, reduce heat (oil should be at 350°F) and cover skillet; let cook for 30 minutes. (The chicken will be cooked through but not crispy.) Remove cover, raise heat again, and continue to fry until crispy. *[From our kitchen: Our chicken didn't need the additional uncovered frying time to be crisp.]*
4. Drain fried chicken on paper towels. Fry remaining chicken, keeping finished chicken warm on a baking sheet in a 250°F oven.

PER 2-PIECE SERVING 929 CAL; 60.4g FAT (13.7g SAT); 52.9g PRO; 40g CARB; 1.6g FIBER; 1,053mg SODIUM; 189mg CHOL

Blipp to see it in motion! (Blipp details on page 2.) Or go to armagazine.com/crispy-fried-chicken-video

SAID

I've tried (emphasis on "tried") to make fried chicken in the past, and it's always come out burned and crisped on the outside and still pink in the middle; then I'd try to fix it by nuking it, and ended up having it soggy and uncooked. But the tips and recipe were both perfect! All I did was add garlic and paprika, then followed recipe to a T and received perfectly done fried chicken. Woo-hoo! It tasted awesome and looked super. Hubby and I loved it and chowed down big time! —JOGEM

Great simple recipe. I like really thick breading, so I double-dip. When frying, I add a stalk of celery to the oil; it deepens the color of the fried chicken without needing to overcook it. —LACUOCAENZA

This is exactly the way I have been frying my chicken for the past 40 years, and it always turns out perfectly. What makes this recipe work is letting the flour coating rest long enough to form a paste, which seals in the hot oil and forms a barrier to prevent greasiness while holding in the juices. —CA COOK

I DID IT! I successfully made fried chicken, and it was what it should be: crispy on the outside and moist on the inside! I can check off one more thing on my bucket list: successfully frying chicken ;) —MOMSAVEDBYGRACE

PROS

- ✚ All cooks should have a classic fried chicken recipe in their repertoire!
- ✚ Leftovers—if you have any—bake up just as crispy as the first time you made them.
- ✚ The breading and frying processes lock in moisture and make the chicken super juicy.

CONS

- ➖ Some found the flavor a bit bland (add your favorite spice blend to the flour to jazz it up).
- ➖ Deep-frying any foods can be scary (blipp the video for tips on frying without fear).
- ➖ High in calories (929) and carbs (40g) per serving.

go healthy

armagazine.com/oven_fried-chicken

"Juicy oven-baked chicken breasts with a spicy crumb coating." —ANNAG

- 1 cup buttermilk
- ¼ cup hot pepper sauce
- 4 boneless, skinless chicken breast halves (about 1½ pounds total)
- 1 cup plain dried bread crumbs
- ½ cup flour
- 2 teaspoons onion powder
- 1 teaspoon cornstarch
- 1 teaspoon sugar
- 1 teaspoon garlic salt
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon paprika
- ½ teaspoon cayenne pepper
- 2 tablespoons olive oil

SUBMITTED BY AnnaG
PREP 15 min
COOK 45 min
READY IN 9 hr (includes marinating)
SERVES 4
RATING ★★★★½
140 reviews

1. In a bowl, mix together buttermilk and hot pepper sauce. Put chicken into mixture to coat. Cover, and marinate in fridge 8 hours or overnight.
2. Preheat oven to 350°F.
3. In a separate bowl, mix bread crumbs, flour, onion powder, cornstarch, sugar, garlic salt, salt, black pepper, paprika, and cayenne pepper. Thoroughly coat chicken with bread crumb mixture. *[From our kitchen: We had excess bread crumb mixture. We recommend making all the mixture and setting half of it aside for another meal, or double-dipping your chicken for extra crunch.]*
4. Heat olive oil in a nonstick skillet over medium heat, and cook chicken 5 to 7 minutes on each side, until lightly browned. *[From our kitchen: Our chicken needed only 2 minutes per side to get brown.]*
5. Transfer chicken to a large baking dish and bake for 25 to 30 minutes, until no longer pink and juices run clear. *[From our kitchen: If you don't have a baking dish large enough to give the breasts some air circulation, use a rimmed baking sheet instead—if you crowd them, they'll steam instead of becoming crisp.]*

PER 1-PIECE SERVING 394 CAL; 10.6g FAT (2g SAT); 35g PRO; 37.8g CARB; 2.2g FIBER; 1,463mg SODIUM; 71mg CHOL.

Blipp now for more tips on breading, or watch the video at **armagazine.com/how-to-bread-foods-video**

SAID

I refrigerated the chicken after breading as another reviewer suggested. If you still have trouble making your breading stick, your frying pan may not be hot enough before you put in your chicken breasts. I turned my chicken breasts over halfway through the baking time so both sides would be crispy. The chicken came out juicy, and the crust was delicious. I'm going to kick up the hot sauce and cayenne next time I make this. —PATSY HENNESSEY

This is a great recipe for the guys in my house! I liked the touch of spicy hot. They loved the fact that I breaded the chicken. Who needs takeout when you have a recipe like this? —KARENRF

I didn't bother browning the chicken in the olive oil. Instead, I just placed the chicken on my preheated pizza stone, and it turned out great. I've found using the pizza stone for a lot of chicken recipes keeps the chicken moist and the outside quite crispy. —ALELI

I used ranch dressing instead of the buttermilk, and I think this is probably the BEST chicken I have ever tasted. The spices were beautiful without being too overpowering. The chicken was lovely and moist. I used chicken tenderloins to make chicken strips and served it with Honey Mustard Dressing II from the site... divine! —ANDE RAYNER

When you're looking for an "oven-fried" chicken recipe, read the nutrition info carefully—many have the same fat and calories as classic fried chicken because folks have added mayo or other fats to make the crumbs stick and to keep the meat from drying out.

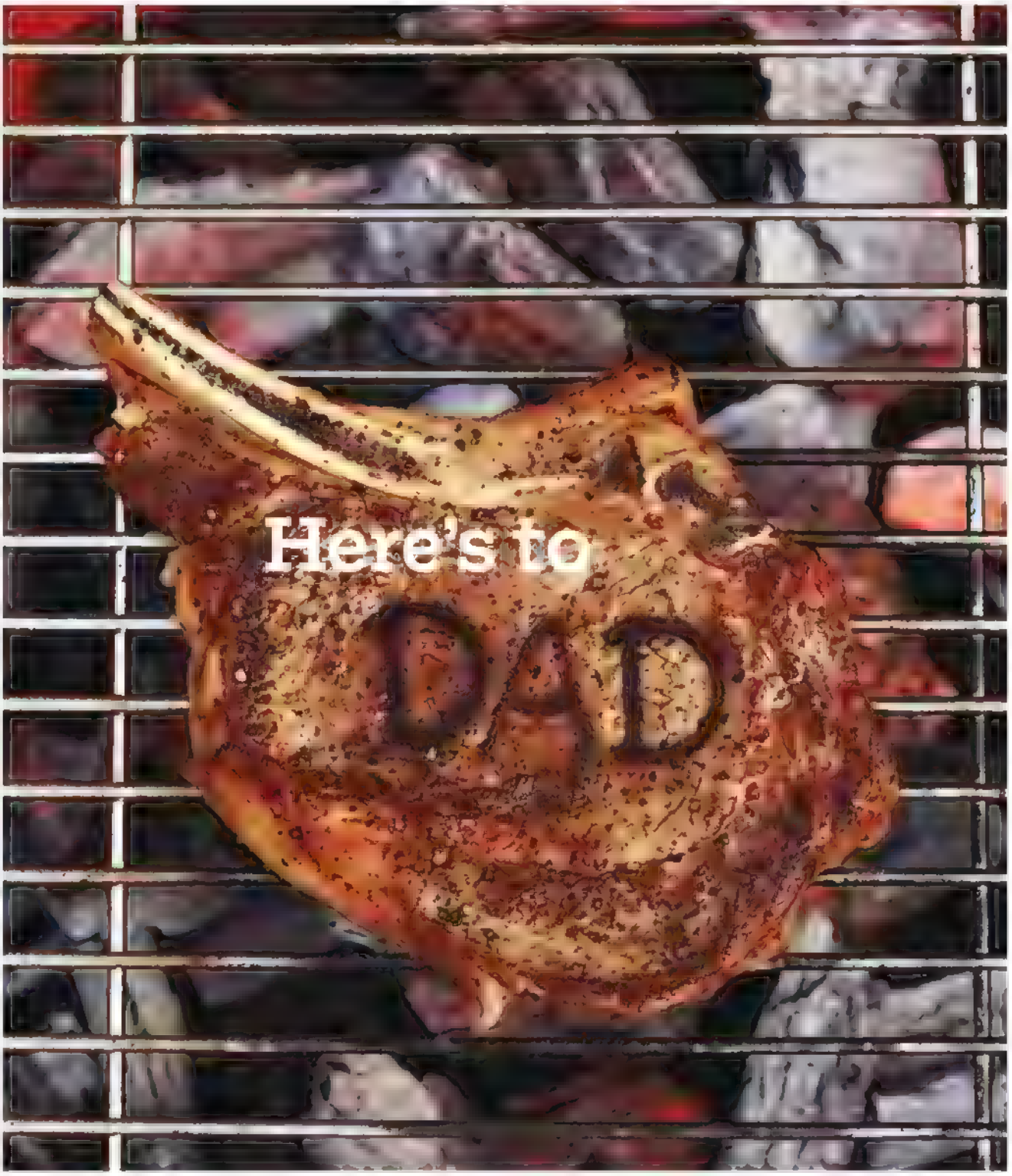
PRO

- ✚ Get the taste of fried chicken with only 10.6g fat per serving (and most of that is heart-healthy unsaturated fat from olive oil)
- ✚ Easy to make—no frying skills required
- ✚ The spice factor makes these reminiscent of Buffalo chicken wings

CON

- ➖ The bread crumb coating can be tricky; don't skip marinating overnight
- ➖ Some folks missed the crunch of fried chicken
- ➖ High in sodium with 1,463mg per serving (consider swapping in garlic powder for garlic salt to reduce sodium).

Welcome Back
LACTOSE INTOLERANT GIRL WHO STALKED THE PIZZA GUY JUST TO GET A WHIFF
GO Veggie!® Lactose Free cheese alternative products contain no lactose and taste deliciously cheesy. So you can finally satisfy your cheesy needs at home, and follow the pizza guy around for his looks instead.
CHEESE-FREE CHEESE FOR PEOPLE WHO LOVE CHEESE™
GO Veggie!



This Father's Day, give the man of the hour what he *really* wants: a chance to indulge in bold, hearty (and beer-friendly) "guy" food—steaks, burgers, brats, and more—all grilled in the great outdoors.

BEER-BUTT CHICKEN

armagazine.com/beer-butt-chicken

"A whole chicken is seasoned and slowly cooked on the grill. This is a bit unorthodox, but the end result is moist, flavorful, and amazing. All you'll need is some chicken, butter, beer, and seasonings."
—BARRIE TAPP

- **1 cup butter**
- **2 tablespoons garlic salt**
- **2 tablespoons paprika**
- **Salt and black pepper to taste**
- **1 (12-ounce) can beer**
- **1 (4-pound) whole chicken**

1. Preheat an outdoor grill to medium-low heat (250°F to 325°F).
2. In a small skillet, melt butter. Mix in garlic salt, paprika, and salt and pepper to taste. *[From our kitchen: We used 2 teaspoons salt and 1 teaspoon pepper.]*
3. Pour out and discard (or enjoy) half of beer, leaving remainder in can. Pour half of butter mixture into beer can. Set can on a disposable baking sheet. Set chicken on can, inserting can into cavity of chicken. Baste chicken with remaining butter mixture.
4. Set baking sheet with beer and chicken on grill. Cook, covered, over medium-low heat 2 to 2½ hours, or until internal temperature of chicken reaches 180°F. Carefully remove chicken from can, transfer to a cutting board, and cut into 8 pieces.

PER 2-PIECE SERVING 610 CAL; 48.9g FAT (21.7g SAT); 34.8g PRO; 2g CARB; 0.3g FIBER; 1,151mg SODIUM; 199mg CHOL

Blipp to see the beer-butt chicken gallery. Or go to **armagazine.com/beer-butt-chicken**

SAID

I pulled out my knife, slit the breast after 3 hours (no temperature probe), and that was the best chicken I'd ever had! There was chicken debris from my eyebrows to the end of my beard! —GEORGE

MAAAHVELOUS, DAHLING! Make sure you don't overcook this baby (devastating!). Also, most of the fun of this is drinking half the beer! (Discard? Whatever!) Oh, yeah: Forget that flimsy foil cookie sheet. Use something sturdier [such as a metal pizza pan lined with foil]. It's a bit more cleanup, but you won't look like the village idiot when you have to lift it! —KEN-N-STEPH

I made this in the oven in a rectangular pan. Three words for the balancing problem others have complained about: Heineken keg cans. They have a nice wide base and short profile. I had no problem getting a 5-pound bird to stand at attention. Try it! —JCCATOR21

I have a new name for this recipe: OMG Chicken! That was the first word out of everyone who tasted it! The butter-spice infusion made the chicken's skin so crispy and a beautiful golden-brownish red. I used a 24-ounce beer can with awesome results! —SHUGAMAMA

A metal beer-can chicken stand (there is, indeed, such a thing; see page 43 for details) helps keep the bird upright.

Though you might normally use fattier chuck for burgers, lean ground beef works here because of the blue cheese that's mixed into the meat.

SUBMITTED BY QUIKSMYLE
PREP 15 min
COOK 10 min
READY IN 2 hr 25 min
SERVES 12
RATING ★★★★½
594 reviews

I do not like blue cheese even a little. However, these are FANTASTIC! No more boring burgers in this house again! The flavor is just perfect. —LUVS2COOK!

BLUE CHEESE BURGERS

armagazine.com/blue_cheese_burgers

"Hamburgers? Yes. But basic fare? Definitely not! The wise cook will make an extra dozen for the freezer. If you like blue cheese, you'll never forget these burgers." —QUIKSMYLE

- **3 pounds lean ground beef**
- **4 ounces blue cheese, crumbled**
- **½ cup minced fresh chives**
- **¼ teaspoon hot pepper sauce**
- **1 teaspoon Worcestershire sauce**
- **1 teaspoon coarsely ground black pepper**
- **1½ teaspoons salt**
- **1 teaspoon dry mustard**
- **12 French rolls or buns**

1. In a large bowl, mix ground beef, blue cheese, chives, hot pepper sauce, Worcestershire sauce, pepper, salt, and mustard. Cover and refrigerate for 2 hours.
2. Preheat an outdoor grill to high heat (450°F to 650°F). Gently shape burger mixture into 12 (½-inch-thick) patties. Oil grill grate. Grill patties 5 minutes per side, or until well done. Serve on rolls. *[From our kitchen: Grill just 3 minutes per side if you prefer your patties more medium-well.]*

PER 1-BURGER SERVING 348 CAL; 20.5g FAT (7.9g SAT); 27.2g PRO; 19.6g CARB; 2.1g FIBER; 765mg SODIUM; 81mg CHOL

Blipp to see how it's done (blipp details on page 2). Or visit armagazine.com/blue-cheese-burger-video

Well Said

I served this at our family barbecue and got great reviews. I recommend adding more blue cheese than the recipe calls for. Otherwise, great recipe! —JENA

I made this for a Father's Day dinner for my husband and his best friend. They each had two. Excellent recipe. I will make it again and again. I served it with corn on the cob with herbed butter, a grilled potato, and green onion salad with a blue cheese vinaigrette. —JOYM9

This was a great recipe! I loved the fact that the blue cheese was mixed in instead of being put just on top of the burger. I used about twice the amount of blue cheese and added a healthy tablespoon or two of minced garlic. —JENNSPUP

Wow. I made these burgers for my wife and me for our Memorial Day barbecue. The burgers were juicy and almost every bite featured blue cheese. I substituted green onion for the chives. Outstanding! I will make these again. Five stars! —CHEF SCOTT

Inexpensive light pilsners such as Pabst or Old Milwaukee work best for cooking the brats and onions. Save the dark craft beers for sipping—they can turn bitter when boiled.

SUBMITTED BY Zach
PREP 5 min
COOK 20 min
READY IN 25 min
SERVES 10
RATING ★★★★½
142 reviews

BEER BRATS

armapaz.ne.com/beer_brats

"These awesome sausages are boiled in beer and then put on the grill." —ZACH

- **4 (12-ounce) cans beer**
- **1 large onion, diced**
- **10 bratwurst links**
- **2 teaspoons red pepper flakes**
- **1 teaspoon garlic powder**
- **1 teaspoon salt**
- **½ teaspoon black pepper**

1. Preheat an outdoor gr l to medium-high heat (375°F to 450°F). L ght y oil grate.
2. Combine beer and onion in a arge pot, bring to a boil. Submerge brats n beer; add red pepper flakes, garlic powder, salt, and black pepper. Reduce heat to medium and cook 10 to 12 minutes. Remove brats from beer m xture, reduce heat to low, and continue cooking on ons whi e brats gril
3. Cook brats on grill, turning once, 5 to 10 minutes. Dra n onions and serve as a topping or side dish.

PER 1-BRAT SERVING (WITH ¼ CUP ONIONS) 382 CAL, 27.4g FAT (9.4g SAT), 13.8g PRO; 9.7g CARB; 0.5g FIBER; 1,031mg SODIUM; 69mg CHOL

SAID

Put this on a buttered Sheboygan hard roll, and you'll think you've died and gone to Oktoberfest! —SJSTV6

I've made this several times and love it. It is the only way I'll make brats now. If I have time, I'll let them soak overnight or at least a couple of hours. I don't bring them to a boil—just to a low simmer so that it doesn't take them as long to grill. I poke some holes in the brats so they really soak up the flavor. Yum! —MARY

I recommend using a hoppy beer (Sierra Nevada Pale Ale works well, as do any IPAs) and, if serving on buns, mixing ketchup and curry powder for the sauce. —USER3333COOK

Simple recipe with great results. —CHEDDAR BOB

I used this recipe to feed a very large group of patrons at my husband's bar/restaurant for Super Bowl Sunday, and let me tell you: Holy cow! I prepared a total of 100 brats following this recipe. They were the most delicious brats we have ever served! —KIKI

CHEF JOHN'S GRILLED JERK PORK TENDERLOIN

armagazine.com/chef-johns-jerk-pork

"As I suspected, the spicy, aromatic marinade works wonderfully with the lean, mild pork. As long as you don't overcook the meat, you and your guests will be very happy with this."
—CHEF JOHN

- **2 (1½-pound) pork tenderloins, trimmed of silver skin**
- **½ onion, chopped**
- **⅓ cup fresh thyme leaves**
- **¼ cup white vinegar**
- **4 cloves garlic**
- **2 habanero chiles, seeded, or more to taste**
- **2 tablespoons minced fresh ginger**
- **2 tablespoons soy sauce**
- **2 tablespoons vegetable oil**
- **1 tablespoon packed brown sugar**
- **2 teaspoons ground allspice**
- **½ teaspoon black pepper**
- **¼ teaspoon cayenne pepper**
- **¼ teaspoon ground nutmeg**
- **¼ teaspoon ground cinnamon**

Cut tenderloins in half crosswise. Cut 2 thicker ends in half lengthwise and flatten slightly. You will now have 6 nearly equal pieces.

To make marinade, combine all remaining ingredients in a blender or food processor. Purée until smooth, stopping to scrape down sides.

Pour marinade into a zip-top plastic bag. Add pork tenderloin pieces, coat with marinade, squeeze out excess air, and seal bag. Marinate 4 to 6 hours in refrigerator.

Preheat an outdoor grill to high heat (450°F to 650°F). Lightly oil grate. Remove pork from marinade and shake off excess; discard marinade. Grill pork until dark grill marks appear and meat lifts easily from grate, 6 to 7 minutes per side. Continue grilling, moving pieces around grill if necessary to avoid overcooking thin parts of meat, until an instant-read thermometer inserted into center reads 145°F, about 10 minutes more. Let pork rest 5 minutes before slicing.

Note from Chef John: Serve with black beans, rice, and fried plantain chips.

PER 1-PIECE SERVING 337 CAL, 15.7g FAT (4.7 SAT); 41g PRO; 5.9g CARB; 0.9g FIBER; 389mg SODIUM, 127mg CHOL

Blipp to see Chef John make the recipe! Or visit armagazine.com/jerk-pork-video

Tip: Use gloves when handling the habaneros; they are *really* hot. And be sure to leave some of the seeds in if Dad likes spice.

SUBMITTED BY Chef John
PREP 25 min
COOK 35 min
READY IN 5 hr and 1 day marinating
SERVES 6
RATING ★★★★½
17 reviews

YOU SAID

Excellent marinade. Use a thermometer and make sure to pull the pork at 145°F to avoid dry meat. —RICHB13

Don't even THINK about skipping the fresh thyme. Wonderful! Pro tip: Instead of all of the chopping and dicing, I quartered the onions, peeled the garlic and ginger, hollowed out the habaneros without touching the insides, and tossed everything into my food processor. Since you're blending anyway, it's much easier to just let it blend than spend the extra time chopping and mincing. —LYNN EDWARDS

This is really delicious! I have never made my own jerk marinade before, and it was over-the-moon good—so much better than store-bought! I didn't change a single thing, and I'm glad I didn't. —SUE

Solana
PREP 20 min
COOK 10 min
READY IN 30 min
SERVES 8
RATING
545 reviews

SIRLOIN STEAKS WITH GARLIC

armagazine.com/sirloin-with-garlic

"I have never tasted any other steak that came even close to the ones made with this recipe. If you're having steak, don't skimp on flavor to save a few calories. The butter makes this steak melt-in-your-mouth wonderful." —SOLANA

- ½ cup butter
- 2 teaspoons garlic powder
- 4 cloves garlic, minced
- 8 (8-ounce) top sirloin steaks (4 pounds)
- Salt and black pepper to taste

Blipp it, watch it, grill it (blipp details on page 2.) Or see armagazine.com/sirloin-with-garlic-video

1. Preheat an outdoor grill to high heat (450°F to 650°F).
2. Melt butter with garlic powder and minced garlic in a small saucepan over medium-low heat. Set aside. Season both sides of each steak with salt and pepper. *[From our kitchen: We used ¼ teaspoon salt and ¼ teaspoon pepper per steak.]*
3. Grill steaks 4 to 5 minutes per side, or to desired doneness. *[From our kitchen: Our steaks were a nice medium-rare at 4 minutes per side.]* Transfer to plates. Brush tops liberally with garlic butter, and let rest 2 to 3 minutes before serving. *[From our kitchen: Letting the meat rest helps it retain its juices.]*

PER 1-STEAK SERVING 453 CAL, 32.2g FAT (15.5g SAT); 37.7g PRO; 1g CARB; 0.1g FIBER; 167mg SODIUM; 151mg CHOL

OMG! Simple and fantastic. Perfect medium-rare steaks with rave reviews. I am a STUD again in the house, LOL! -AZGREG

SAID

Excellent. Didn't change a thing. Simple way to "tart up" a basic steak. Mmmmm. —MRSPARCY

I have a talent (possibly my only one!) for grilling perfect steaks. This recipe, however, took my steak to a whole new level of awesome. The flavor was out-of-this-world amazing. Thanks for posting. —CHERYL

My family loved it so much that we had it for dinner two nights in a row! It felt like we were eating a restaurant meal. The garlic butter sauce was amazing. —AMERICANNUT

UH-MAZING! OMG, sooooo easy and good! My kids asked what that stuff was on top of the steak. I said "seasonings," and they ate it up. Bwa-ha. Thank goodness mamas know what's good! —PIE 'O)

This is so good. I make up extra garlic butter to use on baked potatoes. —EMI

Need a gift idea for Dad? See page 43 for gear any grill meister will appreciate.

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TUNE IN TUESDAYS

Every TUESDAY, The Better Show mixes it up with the new *Allrecipes* magazine—inspired by America's most popular recipe site. Tune in for:

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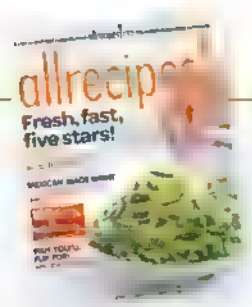

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Avoid a wobbly—or tipped over—beer-butt chicken. Basic models like this one ($4 at worldmarket.com) cost less than a six-pack

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PICNIC PERFECT

After a loooong winter, we can't wait to get outdoors...and that got us thinking about picnics. Time for a picnic-ware upgrade!

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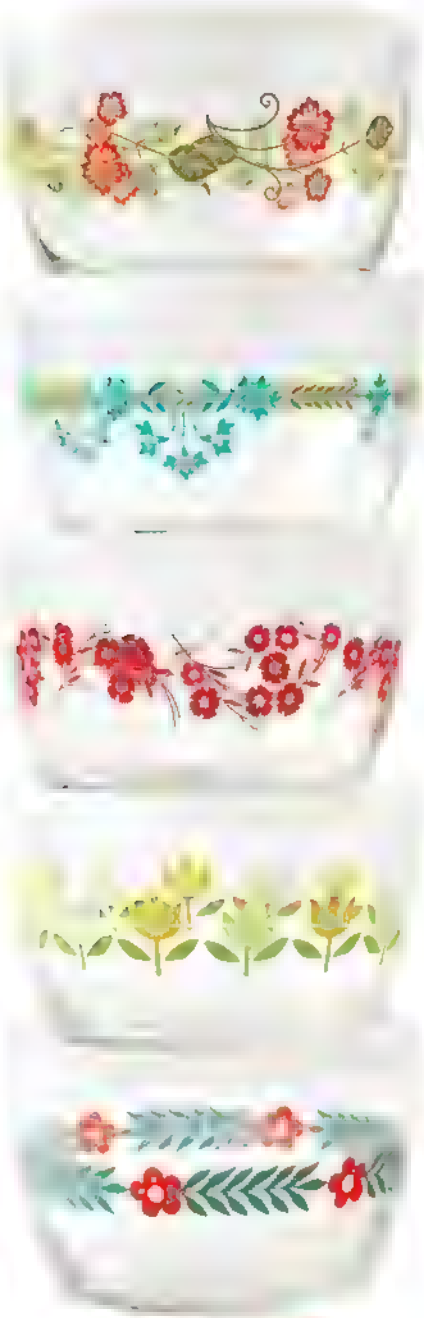
It's okay if these ants invade the picnic. They're printed on melamine-resin plates. It's Not Paper! Plate Set, $17 for four plates at perpetualkid.com

What's old is new again: Transport up to 12 bottles in this vintage-style cooler. Our favorite feature? The built-in bottle opener. Buffalo Tools Home Style Picnic Cooler, $60 at wayfair.com



You can do better than plastic containers. Add a retro vibe to your picnic with these glass bowls (16-ounce capacity, with plastic lids). Vintage Flower Storage Bowls, $33 for set of five at fishseddy.com.

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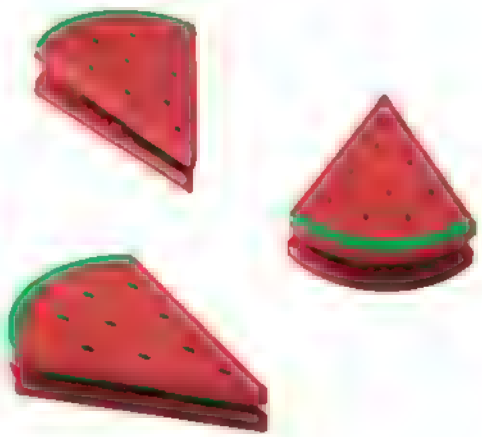

Stop fly-aways. Keep your tablecloth clamped to the picnic table with these watermelon-shaped clips. Tablecloth Weights, $5 for set of four at coleman.com

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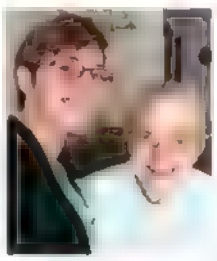
PHOTOS: BLAIR MOATS. FOOD STYLING: SARAH BRENNE. PROP STYLING: CHELLANDER BASKET PHOTO: DANA SCHOENING

How Does Your Garden Grow?

For Allrecipes community member Kelsey Jo Leman, her garden grows quite well, thanks to her grandmother's support and a third-generation recipe that helps her use up those homegrown veggies.

Last summer, my Grandma Doris and I got to talking about my unhealthy eating habits (grandmas are allowed to be brutally honest like that). She knew I loved to be outside, so she encouraged me to grow my own veggie garden, knowing that if I had an interest in producing the food, I would eat it. She's a convincing woman. Before I knew it, I was digging up a garden patch with a pitchfork, leaning on Grandma's 50+ years of gardening experience.



It wasn't long before I had a bumper crop of produce. One day when we were trying to figure out what to do with all my zucchini, Grandma dug through her recipe box and pulled out a tattered recipe card.

One of my favorite memories is making the soup for the first time. Grandma carefully showed me how to peel the zucchini and scoop out the seeds. (When I make it now, I don't peel it. After all, the skin is where the good stuff is.) After I finished shredding the zucchini by hand, she admitted she usually "cheats" by throwing it in that "handy-dandy food chopper thing"—a.k.a. the food processor. She walked me through the rest of the recipe with funny little stories here and there. She kept reminding me the best part of cooking for family isn't the love that goes into the recipe—that's a given—it's that you get to eat something you know you'll like.

I used to try to make the soup from memory, and learned that's not always the best way to do it (I've had to throw away a batch or two). That's why I added my recipe to Allrecipes.com. I wanted a place I could easily reference if I lost the paper copy.

When zucchini is in season, I like to make large batches of the soup and freeze individual portions, so I can enjoy them during rural Illinois' long winters. When I make it for my family, I know how to modify it for each person's tastes. Dad likes his soup with a side of pork sausage links from a local farmer. Mom grew up eating the soup, but when Grandma made it, the soup was white, so I have to compromise and peel the zucchini for her. —KELSEYJO

QUICK CREAMY ZUCCHINI SOUP

armagazine.com/zucchini-soup

"This is one of my favorite soups! It's my grandma's recipe that she handed down to me in celebration of my garden producing enough zucchini for a small army. It's creamy and filling, but mild. This soup also freezes well." —KELSEYJO

- **4 cups shredded zucchini** *[From our kitchen: 1 pound of zucchini yields about 4 cups shredded.]*
- **¾ cup water**
- **1¼ teaspoons salt**
- **½ teaspoon dried basil** *[From our kitchen: Substitute ¼ to ½ cup fresh basil if it's in season.]*
- **3 tablespoons flour**
- **2 cups milk**
- **3 tablespoons butter**
- **2 tablespoons minced onion**
- **Black pepper to taste**

1. Stir zucchini, water, ¾ teaspoon salt, and basil together in a pot, bring to a boil, then reduce heat to medium-low. Cover pot and simmer until zucchini is tender, about 15 minutes.
2. Carefully pour zucchini mixture into a blender (no more than half full). Cover and hold lid down, pulse a few times then blend until smooth. (If you have a small blender, purée in batches.)
3. In a bowl, whisk together flour and remaining ½ teaspoon salt, then gradually whisk in milk until smooth.
4. Melt butter in a skillet over medium heat. Cook onion in melted butter, stirring, until translucent, 5 to 7 minutes. Pour puréed zucchini and milk mixture into skillet; bring to a boil while stirring continually. Season with pepper.

PER 1-CUP SERVING 182 CAL; 11.3g FAT (7.1g SAT); 6.3g PRO; 15g CARB; 1.7g FIBER; 852mg SODIUM; 33mg CHOL

We'd love to hear about your hand-me-down recipes. If you have one, shoot us a note at **feedback@allrecipes.com**

WELL SAID

This was really good. My only change was adding more zucchini. I thought this soup would be boring, but I really liked the zucchini and basil combo. —LINDAT

PHOTO: SHERI SILVER • FOOD STYLING: PAUL GRIM • PROPS STYLING: MARY PHOTO COURTESY OF THE SUBMITTER

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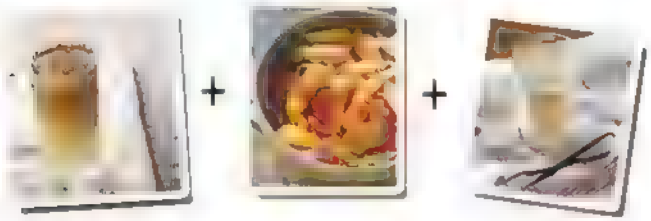

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allrecipes

This June & July,

WE'RE...

whipping up homemade barbecue sauce (page 90),

assembling the perfect red-white-and-blue dessert (page 96),

planning summer cookouts (page 50),

and making side salads (page 78) that will stand out at any potluck!

PHOTO BY KATE SEARS

DIY lemonade—
PUCKER UP!
(page 64)
Oster

COOKOUT USA

You know why a weekend road trip is so satisfying? Because it's great to get away from your usual routine and see what's going on somewhere else. We feel the same way about summer cookouts: We love 'em, but there *is* such a thing as burger-and-dog burnout. So we're taking a cooking road trip of sorts, visiting six regions across the USA—via Allrecipes.com, naturally—to see what other folks are making. A clam bake in New England, grilled salmon in the Pacific Northwest, and brisket in Texas are just a few examples, with plenty of sides and desserts, too. Come along for the ride—you'll pick up some great souvenir recipes for your table.

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Augusta
FLORIDA
IOWA
Des Moines
SOUTH CAROLINA

NORTHEAST

BAKED BEANS
SUBMITTED BY AJRHODES3
PREP 8 hr, 30 min (includes overnight soak)
COOK 4 hr
READY IN 13 hr
SERVES 8 (makes 6 cups)
RATING ★★★★½
622 reviews

CLAM BAKE
SUBMITTED BY DENISEK1
PREP 15 min
COOK 20 min
READY IN 35 min
SERVES 4
RATING ★★★★½
18 reviews

Clam Bake

armagazine.com/clam_bake

"This is the most fun you can have with seafood. It started as a clam bake, then took on a life of its own. You can mix and match your favorites—ask your fishmonger what's fresh." -DENISEK1

- **8 medium red potatoes, scrubbed and halved**
- **1 (14.5-ounce) can chicken broth**
- **¼ cup dry vermouth (optional)**
- **6 tablespoons butter, cut into bits**
- **1 pound clams in shell, scrubbed**
- **1 pound mussels, cleaned and debearded**
- **½ pound unpeeled large shrimp**
- **1 loaf French bread (optional)**

1. Put potatoes in a 4- to 5-quart pot, add chicken broth and vermouth (if using), and dot with butter. Bring to a boil on a grill burner or stovetop, covered (use a sheet of aluminum foil if your lid isn't tight-fitting—you want a tight seal), and cook potatoes 5 minutes. Add clams and mussels and cook, covered, for 5 minutes. Add shrimp and cook, covered, 5 minutes more.
2. Remove from heat, and carefully remove lid and/or foil. To serve, divide seafood (discard any clams or mussels that have not opened) and potatoes among bowls, and top each with about ½ cup broth. Serve with French bread (if desired) for dipping into the buttery broth.

PER SERVING (1 POUND SEAFOOD MIXTURE AND ½ CUP BROTH) 582 CAL, 22g FAT (12g SAT), 46g PRO; 51g CARB, 5g FIBER; 1,607mg SODIUM; 193mg CHOL

In Maine, we use clams, lobster, corn, and potatoes. White wine or beer is used in place of the vermouth. Doesn't get any better..
—STYLINCOOK

Boston Baked Beans

armagazine.com/boston_baked_beans

"This recipe has served my family for 29 years and originally came from my mother-in-law. Although you need to allow time for soaking and simmering the beans, this recipe is still quite easy." —AJRHODES3

- **2 cups navy beans**
- **½ pound bacon (preferably thick cut)**
- **1 onion, finely diced**
- **3 tablespoons molasses**
- **2 teaspoons salt**
- **¼ teaspoon black pepper**
- **¼ teaspoon dry mustard**
- **½ cup ketchup**
- **1 tablespoon Worcestershire sauce**
- **¼ cup packed brown sugar**

Soak beans in cold water to cover 8 hours, or overnight *[From our kitchen: If you don't have time for a long soak, do the quick-soak method: Cover beans with 2 inches of hot water, bring to a rapid boil, and boil 2 minutes. Cover and let stand off heat for 1 hour.]* Simmer beans in same water until tender, 1 to 2 hours. Drain, reserving cooking liquid.

Preheat oven to 325°F.

Layer portions of beans with bacon and onion in a heavy 2-quart bean pot, Dutch oven, or casserole dish.

In a saucepan, combine molasses, salt, pepper, dry mustard, ketchup, Worcestershire sauce, and brown sugar. Bring mixture to a boil and pour over beans. Add just enough of reserved cooking liquid to cover beans. Cover dish with a lid or aluminum foil.

Bake, removing lid halfway through cooking and adding more liquid if necessary to prevent beans from getting too dry, for 3 to 4 hours, or until beans are tender.

PER 9-OUNCE SERVING 359 CAL, 12g FAT (4g SAT); 15g PRO; 49g CARB, 13g FIBER; 934mg SODIUM; 19mg CHOL

Blipp to see how easy these are to make, or go to armagazine.com/boston-baked-beans-video

I had almost given up on making baked beans from scratch. I'm glad I looked one more time and found this one! I made them in the slow cooker, so I don't add salt until the end, as it can keep the beans from softening up. —MAGPYE

Maple Apple Crisp

armagazine.com/maple-apple-crisp

"Tender apples kissed with maple syrup and covered in a rich, crunchy topping. Very easy, and tastes great! My fiancé loves when I make this dessert." —CRYSTAL

- **5 apples, peeled, cored, and sliced** *[From our kitchen: Try Granny Smith apples; their tang is a nice balance to the sweetness of this crisp.]*
- **¾ cup pure maple syrup** *[From our kitchen: We recommend reducing the syrup to ½ cup, as many reviewers found this crisp extremely sweet.]*
- **½ cup all-purpose flour**
- **½ cup rolled oats**
- **½ cup packed brown sugar** *[From our kitchen: We recommend reducing the brown sugar to ⅓ cup, as many reviewers found this crisp extremely sweet.]*
- **1 pinch salt**
- **½ cup butter, softened**

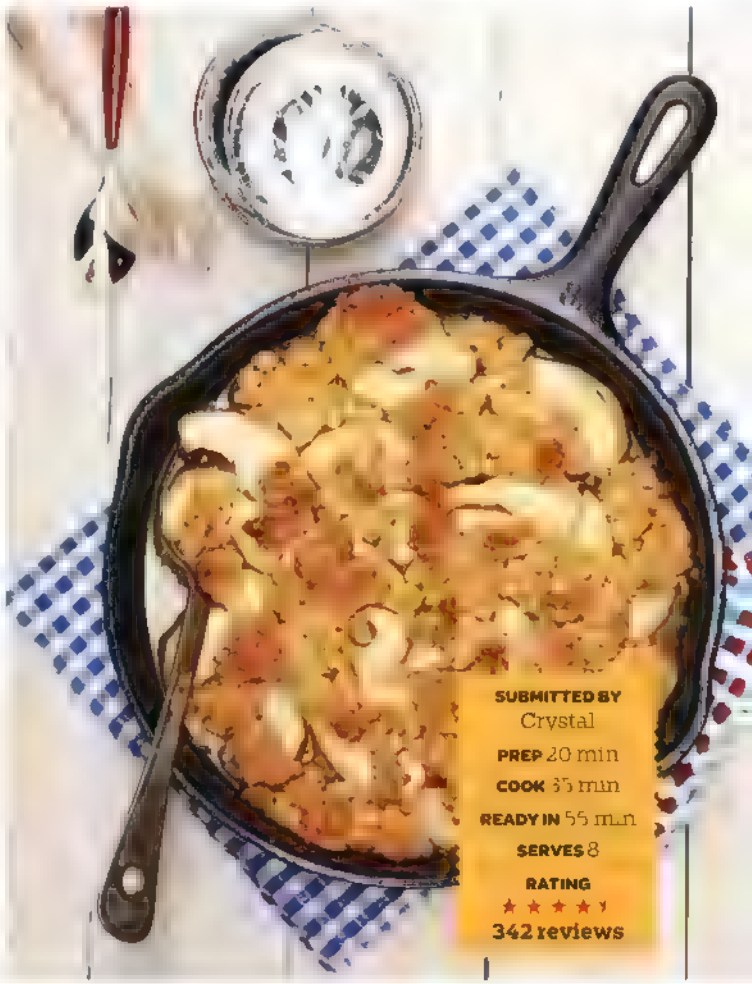
Preheat oven to 375°F.

Put apples in an 8x8-inch baking dish, then add syrup and toss until apples are coated. In a bowl, mix flour, oats, sugar, and salt. Cut in butter until mixture is crumbly. Sprinkle mixture evenly over apples.

Bake for 35 to 40 minutes, or until topping is golden brown. Serve warm or at room temperature.

PER 3-OUNCE SERVING 317 CAL; 12.1g FAT (7.4g SAT); 1.8g PRO; 52.9g CARB, 1.8g FIBER; 137mg SODIUM; 31mg CHOL

I made this recipe today following the suggestions of some of the other reviewers to reduce the butter and maple syrup by a tad. It turned out great. I took it to a potluck brunch today and served it with real whipped cream. Everyone raved about it and asked for the recipe. It's all gone! Boo hoo! Guess I'll have to make it again. I only got one serving. LOL! —CEEBEE



SOUTH

5-STAR RATING

Southern BBQ Chicken Legs

armagazine.com/southern_bbq_chicken_legs

"Slow grilling over indirect heat keeps this chicken moist and tender. Giving the drumsticks a long rub with seasonings makes them taste great. Always baste at the end of grilling to prevent the legs from burning." -RACHELU

- **2 large garlic cloves**
- **2 tablespoons packed brown sugar**
- **2 teaspoons salt**
- **1 teaspoon black pepper**
- **10 chicken drumsticks (2¼ pounds)**
- **2 tablespoons vegetable oil**
- **½ cup finely chopped onion**
- **¾ cup ketchup**
- **2 tablespoons white wine vinegar**
- **2 tablespoons Worcestershire sauce**

1. Mash garlic, brown sugar, salt, and pepper to a paste with a mortar and pestle. In a blender, or with a large, heavy knife. Put paste in a zip-top plastic bag.
2. Pat drumsticks dry and put in bag with paste, rubbing to coat well. Let air out and seal. Refrigerate at least 8 hours or overnight.
3. Heat oil in a small saucepan over medium heat and cook onion for 5 minutes, until softened. Stir in ketchup, vinegar, and Worcestershire sauce and simmer for 10 minutes. Set aside.
4. Preheat an outdoor grill to medium heat (325°F to 375°F) and lightly oil grate. Brown drumsticks, turning once, 3 to 5 minutes, then turn off one burner and move chicken to cook over indirect heat. Maintain heat on medium-low (250°F to 325°F). Grill, turning every 10 minutes, until chicken is cooked and juices run clear, 40 to 45 minutes. Begin basting with barbecue sauce, every 10 minutes, after 20 minutes of cooking.

PER 2-PIECE SERVING 516 CAL; 35g FAT (9g SAT); 31g PRO; 19g CARB; 0.5g FIBER; 1,479mg SODIUM; 169mg CHOL

CHICKEN
SUBMITTED BY
rachelu
PREP 8 hr, 15 min
COOK 45 min
READY IN 9 hr (includes overnight marinating)
SERVES 5
RATING
★★★★★
1 review

BLACK-EYED PEAS
SUBMITTED BY
LADYEM
PREP 30 min
READY IN
8 hr 30 min (includes overnight rest)
SERVES 8 (makes 6 cups)
RATING
★★★★½
73 reviews

Black-Eyed Pea Salad

armagazine.com/black-eyed-pea-salad

"This salad goes great with barbecue and, of course, on New Year's Day." —LADYEM

- **2 (15.5-ounce) cans black-eyed peas, drained and rinsed** *[From our kitchen: If you prefer using frozen black-eyed peas, cook them first, then toss everything together.]*
- **1 large tomato, chopped**
- **1 medium red bell pepper, chopped**
- **1 medium green bell pepper, chopped**
- **½ red onion, diced**
- **1 stalk celery, chopped**
- **1 tablespoon chopped fresh parsley**
- **3 tablespoons balsamic vinegar**
- **2 tablespoons olive oil**
- **Salt and black pepper to taste**

In a bowl, toss together peas, tomato, red and green bell peppers, onion, celery, and parsley. In a small bowl, mix vinegar and oil. Season with salt and black pepper. Add dressing to vegetables, tossing to coat. Cover, and chill in refrigerator 8 hours, or overnight.

PER ¾-CUP SERVING 132 CAL, 4.1g FAT (0.6g SAT); 5.8g PRO; 19g CARB; 4.6g FIBER; 478mg SODIUM; 0mg CHOL

I made this for a summer picnic. No one knew who made it, and believe me, I was hunted down! Everyone LOVED this salad. Thanks, LADYEM! —SOARWME99

SUBMITTED BY aeposey
PREP 20 min
COOK 40 min
READY IN 1 hr
SERVES 6
RATING ★★★★½
1,669 reviews

Wonderful and extremely easy recipe. The only change I made was to use ½ cup of light brown sugar instead of ¼ cup white and ¼ brown. Also, as someone else suggested, I used big slices of fresh peaches to feel texture. —RUSSIANBEAR2

Fresh Southern Peach Cobbler

armagazine.com/southern-peach-cobbler

"I've been experimenting with cobbler for some time and this recipe is the final result. Loved by all. Use fresh Georgia peaches, of course!" —AEPOSEY

FOR PEACH FILLING

- **8 fresh peaches, peeled, pitted, and sliced into thin wedges** *[From our kitchen: If your peaches are super ripe and juicy, increase the amount of cornstarch below by a teaspoon or so.]*
- **¼ cup white sugar**
- **¼ cup packed brown sugar**
- **¼ teaspoon ground cinnamon**
- **⅛ teaspoon ground nutmeg**
- **1 teaspoon fresh lemon juice**
- **2 teaspoons cornstarch**

FOR TOPPING

- **1 cup all-purpose flour**
- **¼ cup white sugar**
- **¼ cup packed brown sugar**
- **1 teaspoon baking powder**
- **½ teaspoon salt**
- **6 tablespoons unsalted butter, chilled and cut into small pieces**
- **¼ cup boiling water**
- **2 tablespoons white sugar stirred together with 1 teaspoon ground cinnamon**

Make filling:

Preheat oven to 425°F.

In a large bowl, combine peaches, white sugar, brown sugar, cinnamon, nutmeg, lemon juice, and cornstarch. Toss to coat evenly, and pour into a 2-quart baking dish. Bake for 10 minutes *[From our kitchen: If you're using frozen peaches, bake 10 minutes more, before adding topping.]*

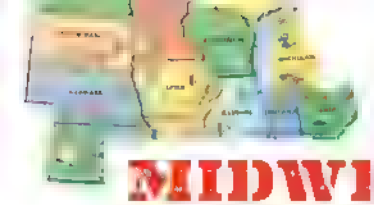
Make topping:

Meanwhile, in a large bowl, combine flour, white sugar, brown sugar, baking powder, and salt. Blend in butter with your fingertips or a pastry blender until mixture resembles coarse meal. Stir in water until just combined.

Remove peaches from oven, and drop spoonfuls of topping over them. Sprinkle entire cobbler with sugar-cinnamon mixture. Bake until topping is golden, about 30 minutes.

PER 5.5-OUNCE SERVING 412 CAL, 12.2g FAT (7.3g SAT); 4.1g PRO; 76g CARB; 3.8g FIBER; 283mg SODIUM; 31mg CHOL

Blipp to see how it's done, or go to armagazine.com/southern-peach-cobbler-video



MIDWEST

POTATOES
SUBMITTED BY
mamnam
PREP 10 min
COOK 1 hr
READY IN
1 hr, 10 min
SERVES 4
RATING
★★★★½
272 reviews

RIBS SUBMITTED BY
RUTHE
PREP 15 min
COOK 2 hr
READY IN
11 hr 25 min
(includes
marinating and
standing time)
MAKES
6 (13-oz) portions
RATING

Kansas City BBQ Ribs

armagazine.com/kansas_city_bbq_ribs

"Get your napkins ready! These ribs will be devoured by one and all. The overnight rest in the fridge lets the spice rub penetrate and really flavor these meaty ribs." —RUTHE

2 tablespoons salt
1 tablespoon fennel seed
3 tablespoons sugar
3 tablespoons paprika
2 tablespoons chili powder
1 tablespoon onion powder
1 tablespoon garlic powder
4 teaspoons black pepper
6 pounds pork back ribs (2 large slabs)
¾ cup bottled barbecue sauce
3 tablespoons honey
3 tablespoons cider vinegar

Grind salt and fennel seed in a blender or coffee grinder. Combine with sugar, paprika, chili powder, onion and garlic powders, and pepper.

Cut each slab of ribs into 3 pieces (about 5 ribs each). Pat ribs dry and rub all over with spice mix. Chill, covered, 8 hours, or overnight. Let ribs stand at room temperature 1 hour before grilling.

Preheat an outdoor grill to medium-low heat (250°F to 325°F) for indirect grilling, and lightly oil grates. Grill ribs, covered, 1½ hours, turning once.

Heat barbecue sauce with honey and vinegar in a small saucepan and simmer 10 minutes.

After ribs have cooked 1½ hours, brush sauce on ribs and continue to cook another 30 minutes, basting again and turning ribs after 15 minutes, until ribs are well-glazed and tender when pierced with a fork. Let stand 10 minutes before separating individual ribs.

PER 13-OUNCE SERVING 748 CAL; 42g FAT (15g SAT); 56g PRO; 34g CARB; 3g FIBER; 2,917mg SODIUM; 193mg CHOL

Lemon Horseradish New Potatoes

armagazine.com/lemon-horseradish-potatoes

"These are new potatoes served with a zesty sauce. This has been a long-standing favorite at our house. If you are in a hurry, just boil the potatoes and serve with the sauce." –NUMNUM

- ¼ cup butter
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 2 tablespoons prepared horseradish
- 2 tablespoons fresh lemon juice
- 1½ pounds small (1- to 1½-inch) new (red) potatoes, scrubbed and left unpeeled

1. Preheat oven to 350°F.
2. Melt butter in a 2-quart casserole dish in oven. Stir in salt, pepper, horseradish, and lemon juice. Put potatoes in dish and toss to coat with butter mixture.
3. Cover and bake for 50 to 60 minutes, or until potatoes are tender.

PER 4.2-OUNCE SERVING 241 CAL; 11.7g FAT (7.3g SAT); 3.1g PRO; 32.4g CARB; 3.4g FIBER; 763mg SODIUM; 31mg CHOL

You could not have paid me enough to think I could ever slip horseradish by my husband, but I did last night. I cut regular russet potatoes into 1-inch cubes and followed the recipe from there. Not only did he eat them, he raved about them!

–MAJEC

Sugar Cream Pie I

armagazine.com/sugar-cream-pie

"This is a delicious lighter cream pie for which the filling is cooked prior to being put in the baked shell. Real butter and half-and-half are must-haves for this to be at its best. People always ask for the recipe." –C. BANES

- ¾ cup sugar
- 4 tablespoons cornstarch
- 6 tablespoons butter, melted
- 2¼ cups half-and-half
- 1 teaspoon vanilla extract
- 1 (9-inch) store-bought pie crust, baked *[From our kitchen: Baking the pie crust will take about 30 minutes, so keep that in mind for your overall timing.]*
- ½ teaspoon ground cinnamon

1. Mix together sugar and cornstarch. Add 4 tablespoons butter and half-and-half. Cook over medium heat, stirring constantly, until mixture boils and becomes thick and creamy, 5 to 7 minutes. Remove from heat and stir in vanilla.
2. Preheat oven broiler.
3. Pour mixture into pie crust. Drizzle remaining 2 tablespoons butter over top and sprinkle with cinnamon. Put under broiler until butter bubbles—watch it carefully as it doesn't take long, just 1 to 2 minutes. Refrigerate for at least 1 hour before serving.

PER 4-OUNCE SERVING 336 CAL; 21.6g FAT (12g SAT); 2.8g PRO; 33.3g CARB; 0.3g FIBER; 192mg SODIUM; 48mg CHOL

This easy variation on a vanilla pudding pie is the *best*. Silky smooth, it slices like a dream and can be made one day ahead. Add a cup of toasted coconut and you have a perfect coconut cream pie.

I'm not allowed to show up for Thanksgiving anymore without this pie. No matter what the other dessert selections, from my own oven or otherwise, this is the one that goes—and goes fast. I know to make two, because one is just a tease. I had never heard of Sugar Cream Pie, until a friend from Indiana mentioned it as being as much a staple at dessert as coffee and tea.

–CAS IN NYC

TEXAS

Holly's Texas Brisket

armagazine.com/hollys-texas-brisket

"Season your next beef brisket roast with this flavorful spice rub. Slow roasting makes a tender and juicy brisket. This is not a quick-fix recipe. It takes time and planning to make this a success. Follow the directions and make sure that the brisket is sealed tightly so that juices do not evaporate. It is well worth the time and trouble." —LONESTAROSE

- **2 tablespoons chili powder**
- **2 tablespoons packed brown sugar**
- **1 tablespoon salt**
- **1 tablespoon garlic powder**
- **1 tablespoon onion powder**
- **1 tablespoon black pepper**
- **2 teaspoons dry mustard**
- **14 pounds beef brisket**

[From our kitchen: We recommend doubling all spice-rub ingredients. For 14 pounds of brisket, you really need twice the amount of rub this recipe makes to adequately cover the meat.]

[From our kitchen: You need a really fatty brisket for this recipe or you'll have a dry end result. Call ahead to your supermarket or butcher to make sure they have, or can order, a raw brisket; many markets carry only corned brisket.]

1. Preheat an outdoor grill for medium-low heat (250°F to 325°F) and lightly oil grate.
2. Whisk together chili powder, brown sugar, salt, garlic and onion powders, pepper, and dry mustard in a bowl.
3. Pierce fatty side of brisket with a knife about 50 times. Sprinkle half of dry rub over lean side of brisket. Turn meat over and sprinkle remaining half dry rub over fatty side, rubbing into fat.
4. Cook brisket on grill, uncovered and fatty side up, for 4 hours. *[From our kitchen: To ensure the meat doesn't dry out, we recommend just 3 hours on the grill.]* Transfer brisket to a roasting pan and cover pan tightly with aluminum foil.
5. Preheat oven to 270°F.
6. Cook in oven until meat is tender and pulls easily away from side of brisket, about 8 more hours. *[From our kitchen: Again, to ensure the meat doesn't dry out, we recommend just 6 hours in the oven.]* Let meat rest 30 minutes before slicing. *[From our kitchen: The meat is difficult to cut when hot, but slices perfectly once cooled completely; you may want to make this a day ahead as a result. Also, we deglazed our roasting pan with 2 cups of water to make a gravy once brisket was done cooking.]*

PER 5-OUNCE SERVING 391 CAL, 31.5g FAT (12.3g SAT), 23.5g PRO; 1.9g CARB; 0.3g FIBER; 316mg SODIUM; 93mg CHOL

This steamed triple-corn pudding tastes like a sweet, tender cornbread. If you add more sugar, this could even be a dessert, served with fresh fruit and a dollop of sour cream.
TOMALITO
SUBMITTED BY
THEKIRKLANDS
PREP 20 min
COOK 1 hr
READY IN 1 hr 20 min
SERVES 8
RATING
227 reviews
SUBMITTED BY
LONESTAROSE
PREP 30 min
COOK 12 hr
READY IN 13 hr
SERVES 22
RATING

Sweet Corn Tomalito

armagazine.com/corn-tomalito

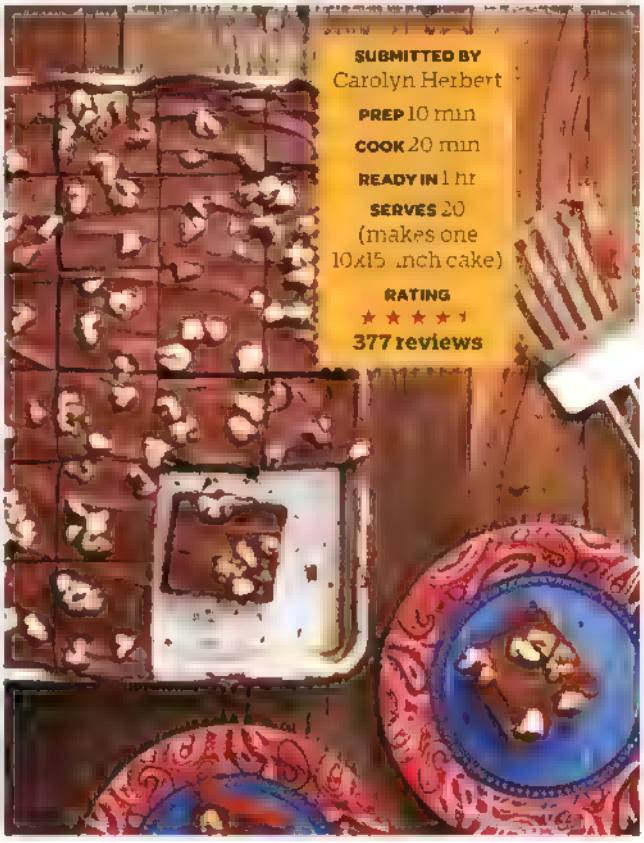
"Steamed corn pudding made on the stove top. This is a traditional Tex-Mex side dish that is a great side to any meal. Well worth the wait." —THEKIRKLANDS

- **5 tablespoons butter, softened**
- **¼ cup masa harina (finely ground corn flour)** *[From our kitchen: Masa harina is sold in specialty food shops or the Mexican section of many supermarkets.]*
- **⅓ cup sugar** *[From our kitchen: Because masa harina, above, has a fair amount of natural sweetness, you may want to skip or significantly reduce the sugar if you prefer a more savory pudding.]*
- **2 cups frozen whole-kernel corn, thawed**
- **½ cup water**
- **½ cup cornmeal**
- **1 teaspoon baking powder**
- **½ teaspoon salt**
- **4 teaspoons milk**

In a bowl, mix butter, masa harina, and sugar until light and fluffy. In a food processor or blender, blend 1 cup corn kernels with water and cornmeal just until smooth, then stir into masa mixture. Stir in remaining cup corn kernels, baking powder, salt, and milk until batter is smooth. Pour into a double boiler or a metal bowl, and cover tightly with aluminum foil.

Put tomalito over a large saucepan of simmering water, and steam for 50 to 60 minutes or until firm. Check water level occasionally and refill if necessary. Stir pudding before serving to give it a consistent texture.

PER SCANT ½-CUP SERVING 174 CAL, 7.3g FAT (1.3g SAT); 2.4g PRO; 26.7g CARB; 1.8g FIBER; 271mg SODIUM; <1mg CHOL



SUBMITTED BY Carolyn Herbert
PREP 10 min
COOK 20 min
READY IN 1 hr
SERVES 20 (makes one 10x15 inch cake)
RATING ★★★★½
377 reviews

This is the "real" version of TX sheet cake that we grew up with here in Texas. If you want to try a treat, this is it!
—SEAST1122

Texas Sheet Cake V

armagazine.com/texas-sheet-cake-V

"I have made this recipe for years. My children always chose it for their birthday cake over any other. It makes enough for a crowd. Moist, delicious, and very easy to make." —CAROLYN HERBERT

FOR CAKE

- **2 cups all-purpose flour**
- **2 cups white sugar**
- **1 teaspoon baking soda**
- **½ teaspoon salt**
- **½ cup sour cream**
- **2 large eggs**
- **1 cup butter**
- **1 cup water**
- **5 tablespoons unsweetened cocoa powder**

FOR ICING

- **6 tablespoons milk**
- **5 tablespoons unsweetened cocoa powder**
- **½ cup butter**
- **1 teaspoon vanilla extract**
- **4 cups powdered sugar**
- **1 cup chopped walnuts (optional)**

To make cake:

Preheat oven to 350°F. Grease and flour a 10x15-inch baking pan.

In a bowl, combine flour, sugar, baking soda, and salt. In another bowl, beat together sour cream and eggs. Melt butter in a saucepan over low heat, then stir in water and cocoa. Bring mixture to a boil, then remove from heat. Allow to cool slightly, then stir butter mixture into egg mixture, stirring until blended. Add egg mixture to dry ingredients, stirring until smooth and combined.

Pour batter into prepared pan. Bake for 20 minutes, or until a toothpick inserted into center comes out clean. Cool cake 30 minutes before icing.

To make icing:

In a large saucepan, combine milk, cocoa, and butter. Bring to a boil, then remove from heat. Stir in vanilla. Sift in powdered sugar, stirring until blended. Spread frosting over cake and sprinkle with walnuts (if using).

PER 3-OUNCE SERVING 364 CAL, 16g FAT (10g SAT), 3g PRO; 56g CARB; 1g FIBER; 258mg SODIUM; 58mg CHOL

Blipp to see how it's done (blipp details on page 2), or go to **armagazine.com/texas-sheet-cake-V-video**

GRILLED CORN
SUBMITTED BY rOckabLe
PREP 10 min
COOK 20 min
READY IN 30 min
SERVES 4
RATING ★★★★★
7 reviews

PIZZAS
SUBMITTED BY YumYum
PREP 30 min
COOK 15 min
READY IN 45 min
MAKES 2 individual pizzas
RATING ★★★★★
5 reviews

allrecipes
5-STAR RATING

Individual Grilled Veggie Pizzas

armagazine.com/grilled-veggie-pizzas

"Enjoy these easy gourmet individual pizzas prepared on the grill. They're good for entertaining or just for yourself." —YUMYUM

- **1 large portobello mushroom, sliced**
- **1 small zucchini, sliced crosswise**
- **¼ pound butternut squash, peeled, seeded, and thinly sliced**
- **1 cup bite-size broccoli florets**
- **¼ cup sliced red onion**
- **3 tablespoons olive oil**
- **½ teaspoon salt**
- **¼ teaspoon black pepper**
- **10 ounces refrigerated pizza dough**
- **¼ cup pesto**
- **¼ cup crumbled Gorgonzola or blue cheese** *[From our kitchen: Gorgonzola or blue cheese is so strong it overpowers the flavor of the vegetables. We recommend skipping it and doubling the fontina instead.]*
- **¼ cup fontina cheese, cubed**

Preheat an outdoor grill for high heat (450°F to 650°F)

Toss together mushroom, zucchini, squash, broccoli, onion, 2 tablespoons oil, salt, and pepper in a bowl. Transfer veggies to a grill basket and cook on grill, covered, stirring occasionally, until tender when pierced with a fork, about 10 minutes. Remove from grill

Divide pizza dough in half, then roll out on a floured surface to make two 8-inch rounds, about ¼ inch thick. Put onto pizza pans and brush tops with remaining tablespoon oil. *[From our kitchen: There's no need to use pizza pans, the dough and assembled pizzas can be cooked directly on grate, oiled side down.]*

Bake crusts on grill, covered, turning once, until browned, about 3 minutes on each side. Remove from grill, then spread with pesto and top with cooked vegetables. Sprinkle with blue and fontina cheeses. Return to grill, cover, and cook until cheese melts, about 3 minutes.

PER 1-PIZZA SERVING 823 CAL; 51.7g FAT (13.4g SAT); 23.7g PRO; 70g CARB; 7.3g FIBER; 1,729mg SODIUM; 49mg CHOL

Mexican-Style Corn

armagazine.com/mexican-style-corn

allrecipes 5 STAR RATING

"On the streets of Santa Maria, California, street vendors (think an ice cream man with a 'trash can' full of hot corn on the cob instead of ice cream) roam the sidewalks selling corn on the cob for a dollar an ear. They slide a wooden skewer in one end for you to hold the corn. It's become a regular on our Saturday grill nights!" —ROCKABLE

- **4 ears corn on the cob, husks and silk removed** *[From our kitchen: If you can't wait for corn season, frozen corn on the cob works just as well as fresh.]*
- **¼ cup mayonnaise, or to taste**
- **¼ cup margarine in a squeezable container, or to taste** *[From our kitchen: Skip the margarine and go with real butter instead! Or skip both—the corn is insanely good with just the mayo, cheese, and chili powder.]*
- **¼ cup grated Parmesan cheese, or to taste** *[From our kitchen: We needed ½ cup cheese to be able to coat 4 ears of corn evenly.]*
- **1 teaspoon chili powder, or to taste**

Bring a large pot of water to a boil and gently add ears of corn. Reduce heat to low and simmer until corn is very tender, 20 to 25 minutes.

Remove an ear of corn with tongs and brush 1 tablespoon mayonnaise all over kernels. Squeeze 1 tablespoon of margarine *[From our kitchen: See note in ingredient list about margarine.]* over corn in a zigzag line, turning ear as you squeeze. Generously sprinkle Parmesan cheese over corn *[From our kitchen: The easiest way to get the cheese on the corn evenly is to spread it on a plate and roll the corn in it.]* and dust with ¼ teaspoon chili powder. Repeat with remaining ears of corn.

Note from rOckabLe: For a less adventurous taste, pour lime juice in plate, roll corn in lime juice, and sprinkle with salt and chili powder to taste. Either way is incredible, and until recently I ate it with just the lime juice, chili powder, and salt since I don't care for mayo. Boy, was I missing out! Traditionally the street vendors have bottles of concentrated lime juice they add a spray bottle top to, and spritz the corn instead of rolling it in the juice. I don't go through lime juice to buy it by the bottle, so I stick to the fresh lime.

PER 1-EAR SERVING 300 CAL, 24.7g FAT (4.6g SAT); 5.2g PRO; 18.2g CARB; 2.7g FIBER; 306mg SODIUM; 10mg CHOL

This corn is sooo good. You don't taste the mayonnaise—it melts together with the cheese, butter, and chili powder to create this totally different flavor. Don't forget to drain the corn completely first. —CAROLCIO'

This creamy dessert tastes like a cross between a cheesecake and a Key lime pie! It's absolutely delicious, and cuts like a dream.

SUBMITTED BY MommyKirsten
PREP 10 min
READY IN 40 min
SERVES 8 (makes one 9-inch pie)
RATING ★★★★½
3 reviews

The Best Lemon Lime Avocado Pie

armagazine.com/lime-avocado-pie

"Don't tell anyone and they won't know it's avocado! This amazingly easy, super-refreshing pie is a hit every time! No baking; mix the filling in a blender for super-speedy results. For picnics or potlucks, this recipe works well in mini pie crusts, too. Just make sure that the pie crusts are baked and cooled before pouring in the filling." —MOMMYKIRSTEN

- **2 ripe avocados, pitted, peeled, and mashed**
- **1 (10-ounce) can sweetened condensed milk**
- **1 (8-ounce) package cream cheese, at room temperature**
- **2 tablespoons lime juice**
- **2 tablespoons lemon juice**
- **1 (9-inch) prepared graham cracker pie crust**
- **1 cup whipped cream, or to taste**

Blend avocados, sweetened condensed milk, cream cheese, lime juice, and lemon juice in a blender until smooth; pour into prepared pie crust. Refrigerate 30 minutes. Top with whipped cream to serve. *[From our kitchen: This pie should be made the same day it's being served, the color goes off after a day because the avocado oxidizes.]*

PER 1-SLICE SERVING 491 CAL; 33.1g FAT (14.1g SAT); 7.5g PRO; 44.6g CARB; 3.8g FIBER; 307mg SODIUM; 63mg CHOL

Very simple and quick to make, plus a great way to use avocado! —MISSES

PACIFIC NORTHWEST

Grilled Salmon II

armagazine.com/grilled_salmon_ii

"The salmon fillets are marinated before grilling; allow several hours for this step." —CHRISTINE

- ¼ cup peanut oil
- 2 tablespoons soy sauce
- 2 tablespoons balsamic vinegar
- 2 tablespoons thinly sliced green onion
- 1 clove garlic, minced
- 1½ teaspoons brown sugar
- ¾ teaspoon ground ginger
- ½ teaspoon crushed red pepper flakes
- ½ teaspoon sesame oil
- ⅛ teaspoon salt
- 4 (6-ounce) salmon fillets with skin

1. Whisk together peanut oil, soy sauce, balsamic vinegar, green onion, garlic, brown sugar, ginger, red pepper flakes, sesame oil, and salt. Put fish in a glass dish and pour marinade over it. Cover with plastic wrap, and refrigerate for 4 to 6 hours.
2. Preheat a grill for medium-high heat (375°F to 450°F).
3. Oil grill rack, and adjust height to 5 inches from heat. Remove salmon from marinade, and put on grill. Cook, turning once halfway through grilling, for 10 minutes per inch of thickness (measured at thickest part), or until fish just flakes when tested with a fork. *[From our kitchen: The fish should be cooked skin side down to start, then turned. The skin will lift off when transferring fish from grill to plate. Also, the 10-minutes-per-inch tip is a good one; we tested with thinner sockeye, about ⅞-inch thick, and ours was cooked through at 4 minutes per side.]*

PER 5-OUNCE SERVING 402 CAL; 26g FAT (4g SAT); 37g PRO; 4g CARB; 0g FIBER; 669mg SODIUM; 101mg CHOL

I had this at a friend's house last week, then made it again for me and my husband. So good! The only thing I did different was to use fresh ginger because I like it better and didn't have any ground. —TRACEYPOSNER

Blipp to see how easy this is to make, or go to armagazine.com/grilled-salmon-ii-video

Grilled Oyster Mushrooms

armagazine.com/grilled_oyster_mushrooms

"Mushrooms rule. BBQs rule. Mushrooms plus BBQ equal food nirvana."—ANONYMOUS

- **16 ounces oyster mushroom caps**
- **2 ounces grated Parmesan cheese** *[From our kitchen: You need only 1 ounce of cheese for this recipe; any more and you lose the taste of the mushrooms.]*

Preheat grill for medium heat (325°F to 375°F) and oil grate. Put mushroom caps on grill. Grilled mushrooms will cook very fast and become dried out, so move them around fire as needed for better heat control—don't let them burn! You can let them blacken a little bit on the edges for extra flavor. As the edges begin to toast, add a sprinkle of Parmesan cheese to each mushroom, and let it melt. *[From our kitchen: Don't sprinkle cheese on mushrooms while they're on grill because most of it just burns. Transfer mushrooms to a warm platter, then sprinkle with cheese.]* Serve immediately.

PER 2.5-OUNCE SERVING 99 CAL; 6.1g FAT (2.5g SAT); 10.5g PRO; 4.3g CARB; 1.3g FIBER; 255mg SODIUM; 12mg CHOL

This was excellent. My family could not believe that this was just plain grilled mushrooms! *Très bien!*
—JENNY

Blackberry Cobbler II

armagazine.com/blackberry_cobbler_ii

"Throw together this cobbler in minutes using fresh berries from the yard!"—AMANDALYNEAL

- **1 cup all-purpose flour**
- **1½ cups sugar** *[From our kitchen: This amount of sugar hides the flavor of the berries. We recommend reducing it to 1 cup, putting ⅓ cup in the batter and ⅔ cup in berries.]*
- **1 teaspoon baking powder**
- **½ teaspoon salt**
- **6 tablespoons cold butter**
- **¼ cup boiling water**
- **2 tablespoons cornstarch**
- **¼ cup cold water**
- **1 tablespoon lemon juice**
- **4 cups fresh blackberries, rinsed and drained** *[From our kitchen: If you're using frozen berries, there's no need to thaw them.]*

Preheat oven to 400°F. Line a baking sheet with aluminum foil.

In a large bowl, mix flour, ½ cup sugar, baking powder, and salt. Cut in butter until mixture resembles coarse crumbs. Add boiling water and stir just until mixture is evenly moist.

In a separate bowl, dissolve cornstarch in cold water. Mix in remaining cup sugar, lemon juice, and blackberries. Transfer to a cast-iron skillet, and bring to a boil, stirring frequently. Drop dough into skillet by spoonfuls. Put skillet on foil-lined baking sheet.

Bake 25 minutes, or until dough is golden brown. Let stand 15 minutes before serving.

Blipp it, watch it, make it! Or go to **armagazine.com/blackberry-cobbler-ii-video**

PER 4.8-OUNCE SERVING 318 CAL; 9.1g FAT (5.5g SAT); 2.7g PRO; 58.4g CARB; 4.1g FIBER; 253mg SODIUM; 23mg CHOL

If you have some fresh-picked blackberries sitting on the counter and are trying to decide what to do with them, MAKE THIS COBBLER! My kids and I had planned on making a blackberry pie; I went online to find a good pie recipe and came across this cobbler. I decided to make it instead because I didn't feel like making a pie crust. Everyone seemed disappointed that I wasn't making a pie, but boy were they eating their words when they took a bite of this! —LADY STARK

When life hands you lemons...

make

WE'VE GOT EIGHT THIRST-QUENCHING VARIATIONS, FROM THE TRIED-AND-TRUE

PHOTOS By KATHRYN GAMBLE

lemonade!
CLASSIC TO GINGER-INFUSED TO A FIZZY LEMON-RASPBERRY PUNCH.

allrecipes.com 5-STAR RATING

BEST LEMONADE EVER

armagazine.com/best-lemonade-ever

"A very refreshing drink!" —JO

- **1¾ cups sugar**
- **8 cups cold water**
- **1½ cups freshly squeezed lemon juice** *[From our kitchen: You'll need 9 to 10 medium lemons.]*
- **Ice**

1 In a small saucepan, combine sugar and 1 cup water. Bring to boil, stirring to dissolve sugar. Cool to room temperature, then cover and refrigerate until chilled.
2 Remove seeds from lemon juice, but leave pulp. In pitcher, stir together chilled syrup, lemon juice and pulp, and remaining 7 cups water. Serve over ice.

PER 1-CUP SERVING 144 CAL; 0g FAT (0g SAT); 0.2g PRO; 38.2g CARB; 0.2g FIBER; 6mg SODIUM; 0mg CHOL

LEMON MATH

On average, a small (3-ounce) lemon yields slightly less than 2 tablespoons juice, a medium (4-ounce) lemon 2 to 2½ tablespoons, and a large (6-ounce) lemon 3 to 3⅓ tablespoons.

So, if you need only a tablespoon or two of freshly squeezed juice, a single lemon almost always does the trick. But when you need a cup or more of fresh juice, differences in lemon size can really add up:

- **8½ small (3-ounce) lemons** (S)
- **6½ medium (4-ounce) lemons** (M) = **1 cup juice**
- **5 large (6-ounce) lemons** (L)

SAID

This one's a keeper. Yes, it is labor intensive. Hey, you might even build up your triceps with all that lemon-twisting action. But if you have the time, the effort is well worth it. This recipe is quite sweet, so if your taste preference runs closer to tart, go easy on the sugar. —CURTISLEE

It's not too sweet if poured over a glass full of ice! —VERONICA

Instead of boiling the water and sugar mixture on the stove, I put it in the microwave for 1 minute. When done, I added some ice to cool it down, so it did not take long at all to make. Very refreshing. —MYGIRLIESMOM

My family loved this lemonade. I used Splenda to sweeten instead of sugar, and it was still delicious. —JSWAVOLA

Blipp to see how it's done! (Blipp details on page 2.) Or go to armagazine.com/best-lemonade-ever-video

SUBMITTED BY Jo
PREP 30 min
COOK 5 min
READY IN 2 hr 35 min
SERVES 10 (makes 2½ quarts)
RATING ★★★★★ 1,392 reviews

FOOD STYLING: PAUL GRIMES; PROP STYLING: DEB HELLANDER

ALL-NATURAL STRAWBERRY LEMONADE

armagaz.ne.com/all-natural_strawberry-lemonade

5-STAR RATING

"This is a tart, tasty lemonade with a sweet kick, perfect for the cook with garden access during the summer months. Garnish with additional strawberries." —DAVID TATE

SUBMITTED BY David Tate
PREP 15 min
READY IN 15 min
SERVES 12 (makes 3 quarts)
RATING ★★★★★ **6 reviews**

- **8 large strawberries, halved**
- **1 cup plus 2 tablespoons sugar** *[From our kitchen: Our strawberries were pretty tart, so we added an extra 2 tablespoons sugar to the berries in the blender.]*
- **7 cups cold water**
- **2 cups freshly squeezed lemon juice** *[From our kitchen: You'll need 12 to 13 medium lemons.]*
- **Ice**

1. Put strawberries in a blender or food processor top with 2 tablespoons sugar. Pour 1 cup water over sugared strawberries. Blend or pulse until strawberry chunks transform into juice.
2. Combine strawberry juice, remaining 6 cups water, remaining cup sugar, and lemon juice in a large pitcher; stir until blended. *[From our kitchen: Stir vigorously until sugar dissolves. You might think it wouldn't dissolve without some added heat, but it does!]* Serve over ice.

PER 1-CUP SERVING 87 CAL, 0g FAT (0g SAT), 0.2g PRO; 23.2g CARB; 0.4g FIBER; 5mg SODIUM; 0mg CHOL

SAID

Unbelievably simple... seriously. And boy, was it good—even with a jigger of vodka ;) —SARAH JO

This was delicious! I used ½ cup of Domino Light (sugar/stevia blend) to cut back on sugar, but it was still a hit! —BUTLER04

This was fantastic. I used twice the amount of strawberries because I love them so much. The only thing I will do differently next time is add a little more sugar. —KERI

This definitely quenched my thirst for lemonade! I only used ⅓ cup sugar, though, to cut down on the sweetness. Poured over ice, it was perfect! —SABINABINA

BRAZILIAN LEMONADE

armagazine.com/brazilian-lemonade

"This recipe for 'lemonade' actually uses limes. It is best served immediately" —JUMALA

- **2 limes, plus lime slices for garnish (optional)**
- **½ cup sugar**
- **3 tablespoons sweetened condensed milk**
- **3 cups cold water**
- **Ice**

1. Wash limes thoroughly. Cut off and discard ends. Cut each lime into 8 wedges.
2. Put lime wedges in a blender with sugar, condensed milk, water, and 4 ice cubes. Blend until limes and ice are finely chopped. Strain into a pitcher through a fine-mesh strainer to remove excess rind.
3. Serve immediately over ice and garnish with lime slices (if using).

PER 1-CUP SERVING 152 CAL; 1.3g FAT (0.8g SAT); 1.4g PRO; 36.2g CARB; 0.9g FIBER; 28mg SODIUM; 5mg CHOL

SUBMITTED BY Jumala
PREP 10 min
READY IN 10 min
SERVES 4 (makes 1 quart)
RATING ★★★★½
269 reviews

HOW TO GET THOSE JUICES FLOWING

Roll 'em around: Set a whole lemon on the counter and roll it back and forth a few times under your palm, applying firm pressure. This breaks up the internal membranes and releases the juices.

Warm 'em up. Let whole refrigerated lemons come to room temperature, soak them in hot water for 10 minutes, or give them a quick zap (about 20 seconds on HIGH) in the microwave. A warm fruit gives up its juice more easily.

Grill 'em a smidge: If you've already lit the charcoal for burgers and your recipe can handle a little added smokiness, slice your lemons in half crosswise and put them, cut sides down, on a medium-hot grill. Cook just until grill marks appear. The heat will help free the juices.

SAID

I'm surprised I can type right now after the alteration I made to this recipe. Instead of 3 cups water, I used 1 cup rum, 1 cup coconut water, and 1 cup water. Yowza! Lip-smackin', buzzed-before-you-know-it goodness. Saúde! —MISS POWERS

Be cautious about making it too far in advance. After a few hours, it can go quite bitter. —J

Soooo good! This tastes exactly like the lemonade at our favorite Brazilian restaurant! —JEN

YUMYUMYUM! I lived in Brazil for a year and a half, and this is it! Don't alter the recipe, and definitely don't peel the lime. The straining doesn't take that long. —MYBEEKS

AMY'S LAVENDER LEMONADE

armagazine.com/amys_lavender_lemonade

"Lavender soothes and refreshes on a hot day, and the scent brings back fond summer memories. I can't seem to make enough of it for my family." —MORDANA

- ¼ cup dried organic or food-grade lavender buds *[From our kitchen: Too much lavender can make this taste soapy rather than subtly floral. We liked it best with just 2 tablespoons.]*
- 2 cups boiling water
- ¾ cup sugar *[From our kitchen: Another ¼ cup of sugar here helped balance the flavor.]*
- 1 tray (14 large) ice cubes
- 8 small lemons *[From our kitchen: That's enough for about 1 cup of fresh juice.]*
- 3-5 cups cold water

Put lavender in a large heat-safe bowl, and pour in boiling water. Allow to steep for 10 minutes, then strain out lavender and discard. Stir sugar into hot lavender water until dissolved. Add ice cubes and stir until cool. Pour lemonade into a 2-quart pitcher.

Squeeze juice from lemons into pitcher, getting as much juice as you can. Top off pitcher with cold water, and stir. Taste and adjust lemon juice or sugar if desired. Pour into glasses.

PER 1-CUP SERVING 95 CAL, 0.4g FAT (0.1g SAT); 1.4g PRO; 30.5g CARB; 5.3g FIBER; 6.8mg SODIUM; 0mg CHOL

SUBMITTED BY MORDANA
PREP 15 min
READY IN 15 min
SERVES 8 (makes 2 quarts)
RATING ★★★★½
41 reviews

Tip: For culinary use, you don't want the dried floral-arrangement kind of lavender, which may have chemical sprays or artificial coloring. Look for dried organic or food-grade lavender at spice stores, organic markets, or online at thespicehouse.com

SAID

When you make the lavender tea, it will be a brownish color at first. But the instant you add lemon juice, it transforms into a lovely pink. Fun! —WITZKEN

Delicious! I made this with fresh lavender (with the normal substitution of three times more fresh than dried). It was delicious and so fun watching the magic happen as the lemonade turned pink. Thanks for the recipe! —EILEEN

We served it at our wedding reception, and although people were wary about it at first ("I didn't know you could eat lavender!"), it was the first thing we ran out of. And it's easy to make. I infused water with lavender using my coffee machine. (Just make sure you clean it first.) —OHANI

GINGER LEMONADE

armagazine.com/ginger_lemonade

"What a great twist on lemonade. Freeze some of this into ice cubes to use in the drink, so it won't be diluted!" —JHERCIK

- **1½ cups sugar**
- **8 cups cold water**
- **7 quarter-sized slices fresh ginger**
- **2 cups freshly squeezed lemon juice** *[From our kitchen: You'll need 12 to 13 medium lemons.]*
- **Ice**
- **1 large lemon, thinly sliced, for garnish**

1. Combine sugar, 2 cups water, and ginger in a saucepan. Bring to a boil, stirring occasionally to dissolve sugar. Remove from heat. Stir in lemon juice. Cool 15 minutes. Remove ginger.
2. Add remaining 6 cups water. Refrigerate at least 1 hour, or until chilled.
3. Serve over ice, and garnish with lemon slices.

PER 1-CUP SERVING 132 CAL; 0g FAT (0g SAT); 0.3g PRO; 35.6g CARB; 0.7g FIBER; 7mg SODIUM; 0mg CHOL

SAID

This recipe should follow the word "refreshing" in the dictionary. —SCHNICKELFRITZ

I add more ginger than the recipe calls for and serve it mixed, half and half, with unsweetened tea. —CJAYOSBURN

I used my home soda maker to add some carbonated "fizz" to the lemonade...very refreshing! —REDBRUSH

SUBMITTED BY
JHERCIK

PREP 5 min
COOK 5 min
READY IN
1 hr, 25 min
SERVES 10 (makes 2½ quarts)
RATING
★★★★½
44 reviews

Tip: To give summer drinks a peppery kick, use long matchsticks of fresh ginger as swizzle sticks.

EASY RASPBERRY LEMONADE

allmagazine.com/easy-raspberry-lemonade

"We came up with this recipe for my brother's wedding reception. We wanted to serve something that was easy and quick to fix, yet good at the same time. After a few tries, we ended up with this recipe...and a lot of compliments."
—TORI HERMANSEN

SUBMITTED BY Tori Hermansen
PREP 5 min
READY IN 5 min
SERVES 8 (makes 2 quarts)
RATING ★★★★½
90 reviews

- **1 (12-ounce) can frozen raspberry-lemonade concentrate**
- **4 cups cold water**
- **¾ teaspoon freshly squeezed lime juice** *[From our kitchen: We used 1 tablespoon here to help cut the sweetness.]*
- **1 (12-ounce) can lemon-lime soda**
- **1 cup crushed ice**
- **1 cup fresh raspberries for garnish (optional)**
- **8 mint leaves for garnish (optional)**

In a large punch bowl, combine raspberry-lemonade concentrate, water, and lime juice. Stir in lemon-lime soda and ice. Ladle into glasses, and garnish each glass with a couple of fresh raspberries and a mint leaf if desired.

PER 1-CUP SERVING 126 CAL; 0.2g FAT (0g SAT); 0.5g PRO; 32.6g CARB; 1.4g FIBER; 11.3mg SODIUM; 0mg CHOL

Tip: A pretty ice ring turns any large bowl into a punch bowl. Freeze water (or extra lemonade) and lemon slices or berries in a fluted baking pan or ring pan and freeze 8 hours. When you're ready to float it in your punch, just dip the pan in hot water to loosen the ice ring.

SAID

WOW! This is a winner. I took it to a barbecue/housewarming party, and it didn't last more than 10 minutes. —LEARNING 2 COOK

My guests loved this punch. It's not too sweet and still has zip to it. Since I couldn't find raspberry lemonade in my grocery store, I doubled the recipe and used one (12-ounce) frozen lemonade and one (12-ounce) white grape-raspberry frozen juice. Everyone wanted my recipe! —NANCYB2

If you're gonna make this lemonade, do not leave out the mint leaves and fresh raspberries! They don't affect the taste but do affect the response of your guests. The first time I made it, my guests just drank it without saying much. When I added the garnish the second time, however, I received major compliments on how professional and pretty it looks, and they enjoyed the lemonade all the more! :) —AUDREESAUR

I made this today for the ladies' card group. For the garnish, I froze the raspberries in ice cubes, and I doubled the recipe. —PLAIN OLE BOB

SUBMITTED BY
Wesley Luttman
PREP 2 min
READY IN 2 min
MAKES 1 cocktail
RATING
★ ★ ★ ★ ★
20 reviews

Tip: Pronounced "KYOOR-ah-soh," curaçao is a liqueur that gets its bittersweet orange flavor from the dried peel of a citrus fruit grown on the Caribbean island of Curaçao. Though naturally clear, it comes in colored varieties. If you can't find blue curaçao, you can substitute Triple Sec or another orange-flavored liqueur and a few drops of blue food coloring.

allrecipes
5-STAR RATING

ELECTRIC LEMONADE

armagaz ne com/e ectric-lemonade

"Just in time for summer...a sweet and tangy vodka drink perfect for outdoor gatherings." —WESLEY LUTTMAN

- Ice
- 1½ ounces (3 tablespoons) citron vodka
- ½ ounce (1 tablespoon) blue curaçao
- 2 ounces (¼ cup) sour mix
- ½ cup lemon-lime soda
- Lemon wedge for garnish

Fill a 14-ounce glass with ice. Pour in vodka, curaçao, and sour mix. Fill to top with lemon-lime soda, stir. Garnish with lemon wedge.

SAID

This is a good drink for people who don't like the taste of alcohol. —TINABANANA

I made a big batch of this for our July 4th party, and everybody loved it. I used homemade sour mix, and half 7Up and half club soda. Not too strong, not too sweet! —KATHYTZU

This is so good! We made it for our Super Bowl party, and it was a huge hit. I have a glass drink dispenser, so we made a lot at one time. —JADE W

allrecipes.com
★★★★★
5-STAR RATING

HIDDEN GEM

K-DUB'S RASPBERRY LEMONADE

armagazine.com/k-dubs-raspberry-lemonade

"A great drink to have when barbecuing with friends or just hanging out in the backyard. Adults only, of course!" —K-DUB

- 4 ice cubes
- 1½ ounces (3 tablespoons) raspberry vodka
- 1 cup lemonade (homemade or store-bought)
- 2 raspberries and a lemon wedge for garnish (optional)

Put ice in a 14-ounce glass. Pour vodka and lemonade over ice; stir. Garnish with raspberries and lemon wedge, if desired.

WELL SAID

We call this "The Sneaker" because that's what it does: "What a nice, refreshing drink!" And all of a sudden, you are slammed! It's also very good with strawberry-flavored vodka. —ANDREAVYSE

What a simple and perfectly refreshing summertime drink! These will be a regular fixture poolside. —COOKIN'MAMA

I've been making this since college, and it's one of my all-time favorite summer cocktails. It is really good if the vodka is frozen. —DINAH1

I used Crystal Light lemonade to save some calories. This is my new go-to summer drink! —MINNESOTA_GIRL

SUBMITTED BY K-Dub
PREP 5 min
READY IN 5 min
MAKES 1 cocktail
RATING
★★★★★
16 reviews

Zest 'em for later: Remove the zest (yellow part only; the white pith is bitter) with a Microplane or small box grater (for minced zest), a citrus zester (for thin strips or curls), or a vegetable peeler before you slice and juice the lemons. Save the zest, stored in a zip-top plastic bag in the freezer, to use in baked goods, salsas, vegetable or egg dishes, cocktail garnishes, or sauces for chicken and fish. Or, for an easy lemon sugar, stir a teaspoon of zest into a cup of sugar and store in an airtight container.

- **Candy 'em and make syrup:** Try the recipe at armagazine.com/candied-lemon-peel. You can use the candied peel and lemon syrup on top of ice cream, pancakes, or pound cake; in cocktails; or stirred into plain yogurt.
- **Use 'em in the disposal:** Even after you've zested and squeezed, you'll have some peel, pith, and membrane left. Cut these into small pieces and feed them, with plenty of cold water, down your garbage disposal. It'll help freshen the drain.

taking her 'CUE

In the world of pitmasters and smokin' barbecue, Australian **Saffron Hodgson** has become an American master.

BY NANETTE27

As most campers will tell you, being able to pull together a good meal over live fire, using just a pot or two, can make all the difference between loving the outdoor life or hating it and rushing back to civilization and the nearest diner. For Australia native Saffron Hodgson—a competitor in some of the country's top barbecue showdowns, as well as an editor for Allrecipes.com Australia—cooking in "the bush" (what Australians call the untamed, unpopulated parts of their country) laid the groundwork for dishes that would make her name on the barbecue circuit. "When I was bush-cooking, either camping with my family or as a Girl Scout, I had to prove myself outdoors. I leaned toward traditional dishes. One of my first was a roast chicken in a Dutch oven over hot coals, which I still do today." Not surprisingly, Hodgson—who has lived in wild landscapes from Launceston, Tasmania, to Darwin, Northern Territory—chose "Bush Kitchen" as the team name she competes under, smoking briskets, ribs, and a whole lot more at the likes of the annual Jack Daniel's World Championship Invitational Barbecue.

In the world of barbecue, the 38-year-old Hodgson is a relative newbie. But we're talking about a woman who, back in Australia, joined the merchant marine as a young trainee navigator and ended up with a bachelor's degree in maritime management, and landed a job with Australian mining and petroleum company BHP Billiton. When Hodgson sets her sights on something, it happens.

While living in Australia, Hodgson grilled simply for pleasure, with friends and family, but a 2009 move to Redmond, Washington—where her husband began a job at Microsoft—brought on a (no pun intended) sea change. "I was pregnant with my second child, and I started watching the TV cooking shows," Hodgson says. "When I saw these cooks doing traditional smoked barbecue, it was low and slow, not like anything we do in Australia. I saw it as a true American cuisine, and, as a way of celebrating my new home, I wanted to learn how it was done."

Hodgson didn't take the slow lane into barbecue—she went full out, teaching herself at home and entering competitions (before she was ready, she admits). "When I started out, I thought barbecue was grilling, and in my first competition the judges were like, 'What is she doing?'" Grilling—relatively fast cooking directly over fire—is not to be confused with the low-and-slow indirect fire of barbecuing. And the hopped-up, slightly macho environment of a grilling contest is not to be confused with the take-your-time vibe of barbecue battles. "The best thing about barbecue is the people," says Hodgson. "They're so wonderful. There's a lot of downtime—you put the meat on and don't have to touch it for two to four hours. So people will pull you aside and give you advice or drop by to help. It's not 'us vs. them' in these contests."

After her initial do-it-yourself efforts, Hodgson sought out training through the Pacific Northwest Barbecue Association, which holds classes with pitmasters like 'cue cookbook author Smoky Hale and Paul Kirk, the Kansas City Baron of Barbecue. It

PHOTOS BY JOSÉ MANDOJANA

also stages competitions from British Columbia to Portland, Oregon. "The association is great about hooking people up with mentors," says Hodgson. She was paired with Tom Wallin, pitmaster of barbecue team Dances With Smoke, which has won Grand Champion at 10 competitions. She learned the art of injecting meat with marinades, of rubbing it with blends of spices (she now most often uses Dances With Smoke blends, although she still makes her own rubs with Indian curry powder), and of controlling the fire. She took her lessons seriously. Just three years after she tackled the smoker, she represented Australia and took 7th place in ribs at The Jack in Lynchburg, Tennessee; was Grand Champion at the Kla Ha Ya Days in Snohomish, Washington, and placed 17th at the World Food Championships in Las Vegas.

"Chicken can make or break a champion," says Hodgson, who took 2nd place in chicken at the 2012 Basin BBQ Bash in Moses Lake, Washington. "It's much harder than pork or brisket because there's such a range of what you can do—rubs, spices, herbs, smoke. Thighs are the standard. For the Bash, I went to [Seattle's] Pike Place Market and tried a strange blend of spices from the U.S. and Asia. You also need sugar and salt for smoking. I have thermometers in there and watch it all the way, until it reaches an internal temperature of 165 degrees. You have to keep chicken on the heat for the minimum time possible—about 90 minutes, or it will dry out."

For the big competitions like in Kansas City or Las Vegas, winning "involves getting your head around the regional flavor profile the judges are looking for—from North Carolina style to Kansas City style," says Hodgson. "It's different everywhere you go. And in Vegas—the hardest part is the celebrity judges they fly in because they may be judging your barbecue not by what a

Clockwise, from top left: Saffron doesn't barbecue *everything*—sometimes it's just dinner on the grill for her kids. Baking isn't really her thing, but Saffron does make biscuits in her Dutch oven (coals on the lid make it bake like a regular oven). Saffron won her Grand Champion trophy at Kla Ha Ya Days: She took 1st place in the brisket category and 2nd in chicken. A drinking glass makes an easy-to-grab biscuit cutter. A case of custom spice rubs and sauces for the 'cue circuit. Seven-year-old Ash is now in on the game, joining his mom at local competitions—here he's getting a pork butt ready for pulled pork.

professional thinks, but on whether it's like the barbecue served at their favorite restaurant. For example, for a celebrity judge, the best ribs might have meat that's softer and falls off the bone. But a professional judge is going to look for a clean bite that comes away from the bone."

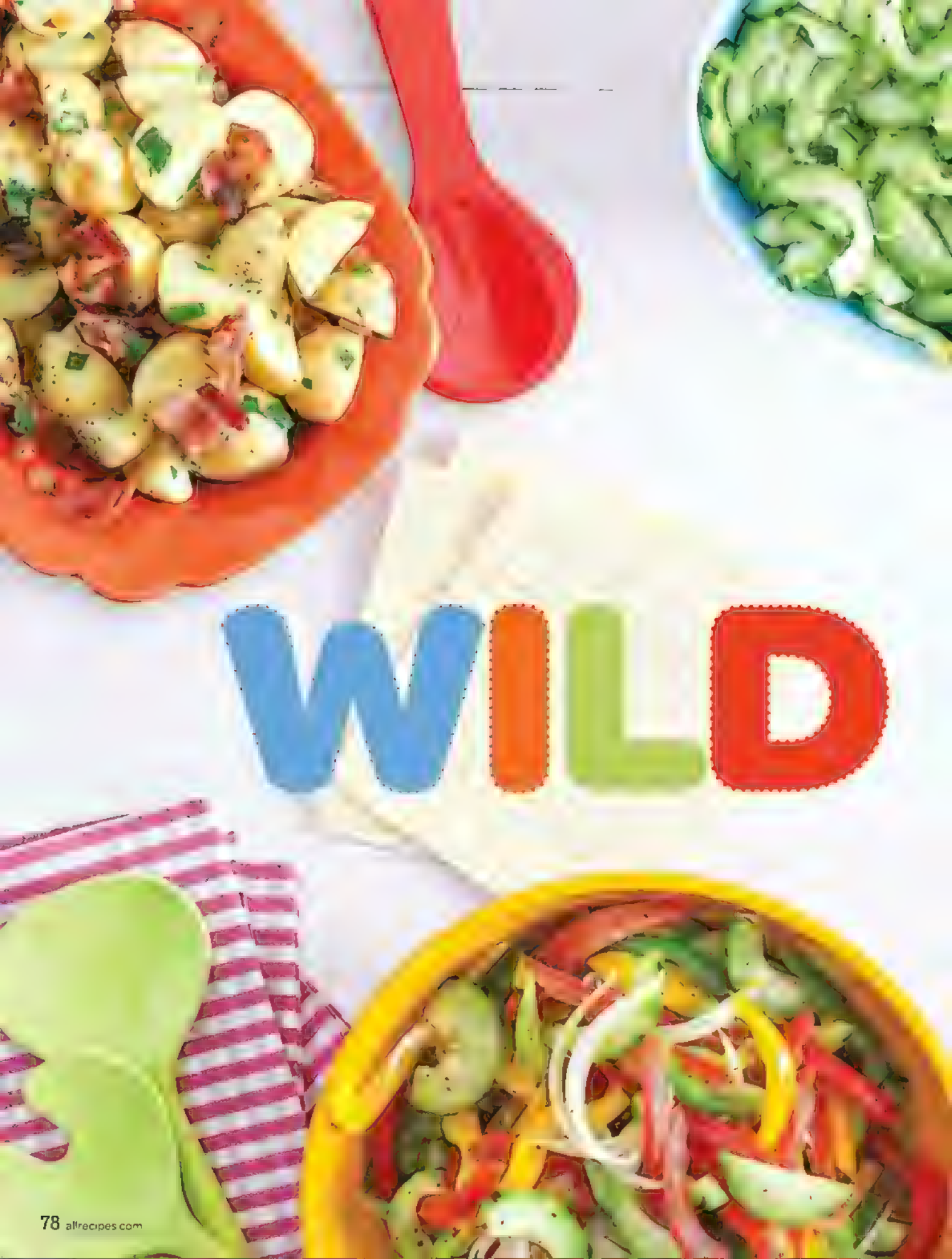
As if barbecue weren't enough to master, Hodgson also took on the Dutch oven, cooking chilis, stews, and roasts in her trusty cast-iron, three-legged Lodge model. She saves the showier dishes—such as a chicken stuffed with smoked cheddar and mozzarella and wrapped in prosciutto—for competitions like the International Dutch Oven Society's (IDOS) World Championship Cook-Off. (Hodgson is head of the IDOS Washington chapter.) While she does make basic biscuits on occasion, "I don't do breads," Hodgson says. "Yeast and I have a personality clash. Meats work better for me."

Which leads us back to barbecue. As a woman in a world where pitmasters are still mostly men, Hodgson never feels overshadowed. "The pitmaster may be a man," Hodgson says, "but his wife is usually there, too—like Kay Wallin, who works alongside her husband, Tom, on the Dances With Smoke team, as well other female members of the team. Don't underestimate the women!"

"CHICKEN CAN MAKE OR BREAK A CHAMPION," SAYS HODGSON. "IT'S MUCH HARDER THAN PORK OR BRISKET."

In Hodgson's case you could add, "And don't underestimate the kids!" In 2013, her two sons—Ash, 7, and Dan, 4—not only joined their mom at barbecue contests; they entered them, too. At the McKinley Springs BBQ Showdown in Prosser, Washington, Ash took 8th place for a pulled pork he cooked for 10 to 12 hours. "He did everything himself!" Hodgson says. "Even my 4-year-old is getting in on it. He made sausages and came in 10th." Together, the Hodgson crew took 3rd place overall.

Hodgson may still be entering six or seven competitions a year, from British Columbia to Montana, but she's shifted her focus from going it solo at competitions to taking her family with her and putting more fun into her 'cue. "My Bush Kitchen tagline is, 'It's not what you cook, it's how you cook it,'" Hodgson says. "I'm trying to live that."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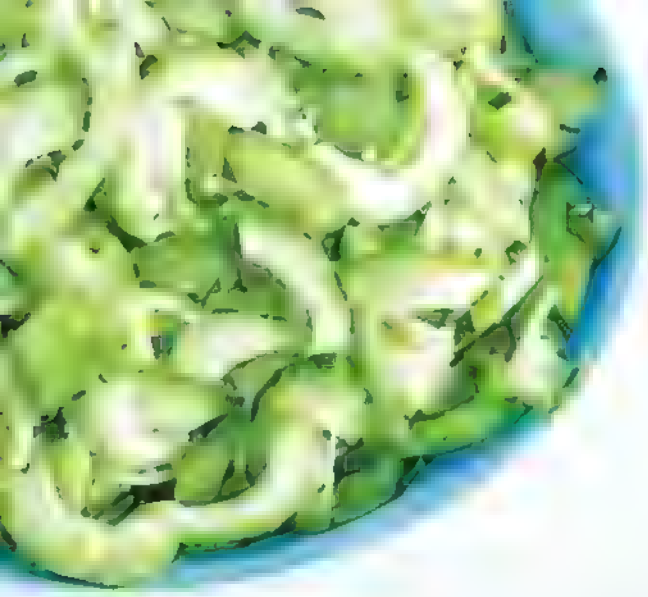


SIDES

This summer, give your usual coleslaw and potato salad a rest, and let loose with colorful, fresh, unexpected sides instead. They'll give your cookout some global edge—and have everyone asking for the recipe.

PHOTOS BY HER SIREN

[illegible]
allrecipes.com/greek-garbanzo-salad

"This is a delightful salad that doesn't skimp on taste." —KIM FUSICH

- 2 (15-ounce) cans garbanzo beans, drained and rinsed
- 1 (15-ounce) can black olives, drained and chopped
- 2 cucumbers, halved lengthwise, seeded, and sliced crosswise
- 12 cherry tomatoes, halved
- ½ red onion, chopped
- 2 cloves garlic, minced
- 1 ounce feta cheese, crumbled (¼ cup)
- ½ cup Italian dressing
- 2 tablespoons fresh lemon juice
- ½ teaspoon garlic salt
- ½ teaspoon black pepper

Combine all ingredients in a large bowl. Toss together. Refrigerate 2 hours before serving. Serve chilled.

PER 1-CUP SERVING 214 CAL; 11.5g FAT (2.1g SAT); 5.2g PRO; 25.5g CARB; 5.8g FIBER; 1,067mg SODIUM; 3mg CHOL

Double the serving size, and this becomes a vegetarian main dish. The garbanzo beans and feta in a 2-cup portion provide a hearty 10 grams of protein.

SUBMITTED BY Kim Fusich
PREP 10 min
READY IN 2 hr, 10 min
SERVES 8 (makes 8 cups)
RATING ★★★★½
232 reviews

SAID

This was awesome! I love any recipe that incorporates garbanzo beans. It was so hearty that I actually ate it over a leafy green salad. The dressing from the bean salad was more than enough flavor for my entire salad!
—EBROWN1986

This was sooo yummy. The only change I made was to increase the amount of feta cheese, and I used a creamy Italian dressing.
—JLAMP91

This is a fantastic healthier alternative to pasta salad, which we love to eat for lunch. I made this today and served it over a bed of fresh spinach. My husband and I loved it.
—NATAUSHA

It is far better fresh; we had some leftovers the next day, and they were not nearly so nice.
—SHEILA CROWE

Tip: If your cucumbers have thick or tough skins, you can peel them completely or partially (in stripes) to minimize bitterness.

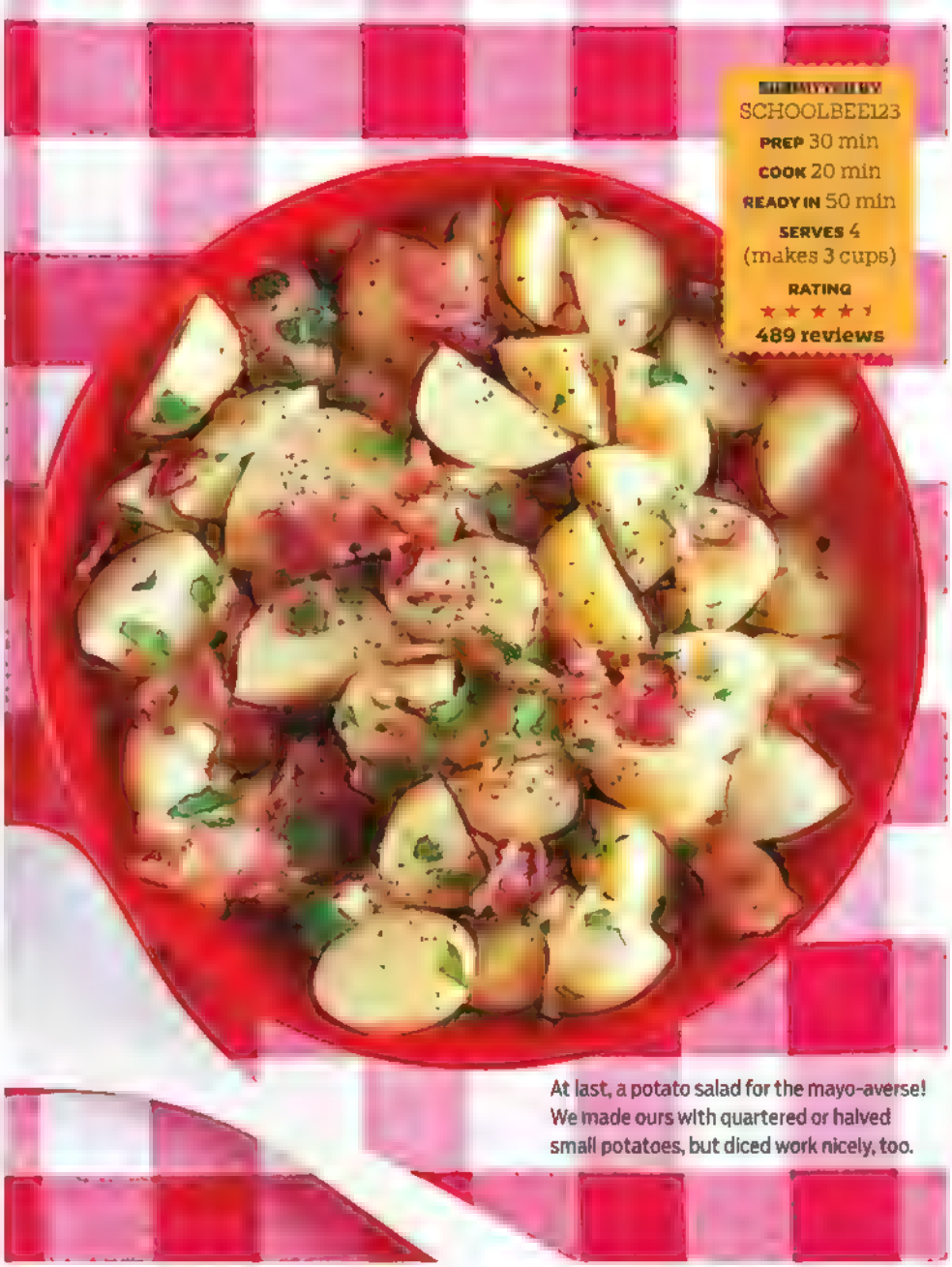
SAID

Our family has made this dish for years, and it's everyone's favorite. The only thing I do differently is use apple cider vinegar. (It really makes a difference in the taste.) —BOBBYSUE

I am German, 100%. I have been eating German potato salad almost all my many, many years. I've cooked many German potato salads myself. I cooked this one today, and my spouse and guests raved about it. We all agree it is better than what is served in our authentic restaurants and German societies. —JOE B.

Delicious. My whole family is nuts for bacon, so I doubled the bacon and it turned out great! —LOWDOUGH

I just made this, and the only thing I changed was the amount of sugar. I erred on the side of caution and only used 2 tablespoons, and it was still too sweet. My suggestion would be to make the sauce without the sugar and add the sugar to your liking. —ALICEPRILEY



SUBMITTED BY
SCHOOLBEE123
PREP 30 min
COOK 20 min
READY IN 50 min
SERVES 4
(makes 3 cups)
RATING
★★★★½
489 reviews

At last, a potato salad for the mayo-averse! We made ours with quartered or halved small potatoes, but diced work nicely, too.

AUTHENTIC GERMAN POTATO SALAD

armagazine.com/german_potato_salad

"This is my mother's recipe. Everyone, German or not, loves it. It is easy to double. I often bring it to potlucks, and we also have it at home on special occasions." —SCHOOLBEE123

- **3 cups peeled, diced potatoes (1¼ pounds)** *[From our kitchen: Use waxy potatoes for this recipe—they'll stay firm rather than fall apart like baking potatoes.]*
- **4 slices bacon**
- **1 small onion, diced**
- **¼ cup white vinegar**
- **2 tablespoons water**
- **3 tablespoons sugar** *[From our kitchen: Some reviewers found this a smidge too sweet. Start with 1 tablespoon, then taste to see if you want more.]*
- **1 teaspoon salt**
- **⅛ teaspoon black pepper**
- **1 tablespoon chopped fresh parsley**

Put potatoes in a pot, and fill with enough water to cover. Bring to a boil, and cook for 10 minutes, or until easily pierced with a fork. Drain, and set aside to cool.

Meanwhile, fry bacon in a large deep skillet over medium-high heat until browned and crisp, turning as needed. Remove bacon from skillet and set aside to drain, reserving drippings in skillet.

Cook onion in bacon drippings over medium heat until browned. Add vinegar, water, sugar, salt, and pepper. Bring to a boil, then add potatoes and parsley. Crumble in half of the bacon. Heat through, then transfer to a serving dish. Crumble remaining bacon over the top, and serve warm. *[From our kitchen: For best absorption, toss the potatoes with the dressing while they are still warm.]*

PER ¾-CUP SERVING 183 CAL; 3.9g FAT (1.3g SAT); 5.4g PRO; 32.2g CARB; 2.2g FIBER; 796mg SODIUM; 10mg CHOL

Flipp to see this recipe in motion, or go to **armagazine.com/german-potato-salad-video**

HIDDEN GEM

[redacted]

armagazine.com/ukrainian-salad

"A delicious Ukrainian beet salad, great with meat and poultry dishes (especially chicken Kiev)! The preparation takes some time, but I really like the dish. It is one of the few salads popular in Ukraine that doesn't contain mayonnaise. Enjoy!" —BRANDYLOVEWINE

- **1 pound beets (3 medium)**
- **1 pound carrots (4 large)**
- **1 pound waxy potatoes (3 medium)**
- **2 large dill pickles, minced**
- **1 onion, minced**
- **1 (8-ounce) can peas, drained** *[From our kitchen: Use 1 cup fresh or thawed frozen peas here for brighter color and firmer texture.]*
- **2 tablespoons olive oil**
- **½ teaspoon salt**
- **½ teaspoon black pepper**
- **1 tablespoon chopped fresh parsley (optional)**

O Put beets in a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer for about 20 minutes. Add carrots and potatoes. Return to a boil, cover, and simmer 10 minutes. Remove from heat and cool to room temperature. Refrigerate vegetables in cooking liquid overnight.

O The next day, drain, peel, and dice beets, carrots, and potatoes. Put vegetables in a large bowl. Stir in pickles, onion, peas, olive oil, salt, and pepper. *[From our kitchen: We added an extra tablespoon of oil and a bit more salt to really bring the flavors together.]* Garnish with parsley (if using) just before serving.

PER HEAPING ½-CUP SERVING 68 CAL, 1.9g FAT (0.3g SAT), 1.6g PRO, 12g CARB, 2.6g FIBER, 337mg SODIUM, 0mg CHOL

Blipp it, watch it, cook it! (Blipp details on page 2.) Or go to armagazine.com/ukrainian-salad-video

Here's a peek behind the scenes at the photo shoot for this story! Our food stylist, Paul, is getting the garbanzo bean salad ready for its close-up. Why the bowl with just a couple of lonely pieces of fruit? That's how our photographer "frames up" a shot before the food is on set. Sheri, our photographer, and Molly, our prop stylist, are arranging the opening shot—finessing the dish placement and making sure the right amount of food is in the frame. Molly brought lots of bowls to choose from, so each salad looked its best.

Tip: To peel cooked whole beets without staining your fingers, rub them between paper towels. The skins will slip right off.

SAID

A delicious savory salad! Allot ample time for dicing the many vegetables. It is labor-intensive but worth it for the fabulous color. We will serve it with grilled kielbasa and pierogi tonight! —JOHANNANJ

This is good as is, but we usually omit peas and add sauerkraut (Russian-style, of course). It's definitely good, and good for you! —BOGINIA2

This was a fabulous change from the typical veggie side dish. I did substitute frozen baby peas for the canned (they are so much prettier and less mushy) and added a few extra pickle chunks because we are dill pickle freaks! But this recipe deserves five stars without those changes! —HIPPIECHICK

We lived in Russia, and this was one of our all-season favorites. It's very good served with herring on the side and with Prussian rye or Finnish rye bread with butter. And, for sure: It's great for you! —ELAINE

My Ukrainian husband usually buys this at the Russian market. Although he hinted that I should try my hand at making it, it seemed way too complicated. This recipe totally demystified things for me, and we both loved the result. —POUGHY

SUBMITTED BY
PrandyLoveWine
PREP 30 min
COOK 30 min
READY IN 9 hr
SERVES 16
(makes 10 cups)
RATING
★★★★½
17 reviews

CUCUMBER SUNOMONO

armagazine.com/cucumber-sunomono

"A Japanese recipe for cucumbers marinated in vinegar, sugar, salt, and ginger. Delicious and simple!" —CHRISTYJ

2 large cucumbers, peeled
⅓ cup rice vinegar
[From our kitchen: If you only have seasoned rice vinegar on hand, just skip adding the sugar and salt. If you don't have any rice vinegar, you can use cider vinegar instead.]
4 teaspoons sugar
1 teaspoon salt
1½ teaspoons minced fresh ginger root (about a 1-inch piece)

Cut cucumbers in half lengthwise and scoop out any large seeds. Slice crosswise into very thin slices.

In a small bowl combine vinegar, sugar, salt, and ginger. Mix well. Add cucumbers and stir to coat. Refrigerate at least 1 hour before serving.

PER SCANT ⅓-CUP SERVING 27 CAL, 0.2g FAT (0g SAT); 0.6g PRO; 6.2g CARB; 0.8g FIBER; 467mg SODIUM; 0mg CHOL

SUBMITTED BY CHRISTYJ
PREP 10 min
READY IN 1 hr 10 min
SERVES 5 (makes 1½ cups)
RATING ★★★★½
157 reviews

YOU SAID

"I had something similar at an excellent Minneapolis sushi restaurant, and this was almost a carbon copy: a little sweet, a little gingery, a definite make-again." —SPUNKY BUDDY

Using apple cider vinegar works just as well. I do, however, suggest a little wasabi on the side for a good contrast. My wife, who hates ginger and will not even say "wasabi," eats both when I make this. —ARGYLEDAD

This is a standby for a light, palate-cleansing, cooling side to many of the spicy dishes we enjoy at my house. I sometimes substitute dry ginger (about ¾ teaspoon) for the fresh. I always use Splenda instead of sugar for lower calories and carbs. —LIBRARYLADY

Tip: To peel fresh ginger quickly, just scrape the peel away with a metal teaspoon. You can store any extra unpeeled ginger in plastic in the fridge up to 3 weeks. Or peel the ginger and freeze it in a zip-top plastic bag up to 3 months, and grate the frozen ginger with a Microplane grater or small box grater as needed.

SUBMITTED BY MARILYN PERZIK
PREP 40 min
READY IN 1 hr 40 min
SERVES 6 (makes 10 cups)
RATING ★★★★½ 30 reviews

Got leftovers? Use them in panini or as a topping for pizza.

SAID

Other than chopping all the veggies rather than slicing, and using a red onion, I kept this recipe as written—and I love it! The dressing is zesty and fresh, and all the veggies complement each other well. It's my first attempt at a salad with more than just tomato and lettuce, and I am so glad I tried it. Thanks! —RUBY_CUBE

Wonderful salad! I cut the oil in half, doubled the cucumbers and tomatoes, and used red onion instead of white onion. When it was all done, it was very colorful. I took it to a summer dinner party, and it was a hit. —JEN_LUKER

What an excellent, beautiful little salad! I served it over arugula and used shallot (instead of onion) and fresh herbs. I also reduced the dressing by a third (but kept the herbs the same), which was just right. This was perfect with Artichoke Spinach Lasagna (also from Allrecipes.com) and Chianti. —KYMINNM

[illegible]
armagazine.com/basque_salad

"This recipe is inspired by Wool Growers Restaurant in Bakersfield, California. Among the many appetizers they serve, there is one that is very much like this salad, which is handy to have in the refrigerator." —MARILYN PERZIK

- **1 green bell pepper, thinly sliced**
- **1 red bell pepper, thinly sliced**
- **1 yellow bell pepper, thinly sliced**
- **3 medium tomatoes, quartered, cored, seeded, and thinly sliced**
- **1 large cucumber, peeled, seeded, and thinly sliced**
- **1 Spanish onion, halved lengthwise and thinly sliced crosswise**
- **⅓ cup red wine vinegar**
- **¾ cup extra virgin olive oil** *[From our kitchen: This is just as good with ½ cup.]*
- **1 teaspoon salt**
- **½ teaspoon black pepper**
- **1 teaspoon sugar**
- **¼ teaspoon dried oregano**
- **¼ teaspoon dried basil**
- **¼ teaspoon dried marjoram** *[From our kitchen: If you don't have marjoram, use oregano; their flavors are similar.]*
- **Chopped fresh parsley for garnish**

In a large bowl, toss together green, red, and yellow peppers, tomatoes, cucumber, and onion.

In another bowl, whisk together vinegar and olive oil. Whisk in salt, black pepper, sugar, oregano, basil, and marjoram. Continue whisking until ingredients are well blended and oil and vinegar are emulsified. Pour dressing over vegetables, and toss gently with a wooden spoon.

Cover and marinate at room temperature for 1 to 2 hours, stirring occasionally, if not serving immediately, refrigerate. Garnish with chopped parsley just before serving. Serve at room temperature. *[From our kitchen: We mixed up the dressing in our serving bowl, then added in the veggies, so there was one less bowl to clean.]*

PER ROUNDED 1½-CUP SERVING 300 CAL, 28.3g FAT (4g SAT), 1.7g PRO, 11.1g CARB, 2.3g FIBER, 395mg SODIUM, 0mg CHOL

This side salad converts easily to a main dish with the addition of stir-fried tofu or grilled chicken, pork, or shrimp.

SUBMITTED BY
JEN

PREP 20 min

COOK 5 min

READY IN 25 min

SERVES 4
(makes 10 cups)

RATING
★ ★ ★ ★
54 reviews

VIETNAMESE RICE-NOODLE SALAD

armagazine.com/vietnamese_noodle_salad

"This is a good salad for a hot day." —JEN

- **1 cup loosely packed cilantro, minced**
- **5 cloves garlic, minced**
- **½ jalapeño, seeded and minced**
- **¼ cup fresh lime juice (2 to 4 limes), plus additional to taste**
- **3 tablespoons fish sauce (preferably vegetarian)**
- **3 tablespoons sugar**
- **1 (12-ounce) package dried rice noodles**
- **2 carrots, julienned**
- **1 cucumber, halved lengthwise, seeded, and chopped**
- **¼ cup chopped fresh mint**
- **4 leaves napa cabbage, cut crosswise into thin strips**
- **Salt to taste**
- **¼ cup unsalted peanuts, coarsely chopped, for garnish**
- **4 sprigs fresh mint, for garnish**

1. Stir cilantro, garlic, jalapeño, lime juice, fish sauce, and sugar in a small bowl. Let sit 5 minutes.
2. Bring a large pot of salted water to a boil. Add rice noodles, boil 2 minutes. Drain well; rinse with cold water until cooled, and drain again. *[From our kitchen: Depending upon their shape and thickness, your rice noodles may need a minute more or less cooking time. You want them to be cooked but still be a little chewy.]*
3. Combine sauce, noodles, carrots, cucumber, chopped mint, and cabbage in a large serving bowl. Toss well, then season with salt and more lime juice to taste. Garnish with peanuts and mint sprigs.

PER 2½-CUP SERVING 423 CAL; 5.3g FAT (0.8g SAT); 6.6g PRO; 89.5g CARB; 4.1g FIBER; 188mg SODIUM; 0mg CHOL

SAID

I would give this 10 stars if I could. I LOVE this dish and never thought it would be so easy to make at home. Please give the real fish sauce a try; it just adds something special. I think people are intimidated by there being fish in it, but Worcestershire sauce has anchovies, and it's common. —STAMAREX

I really liked this salad. I added a bit more sugar, used lettuce as opposed to cabbage, and added some snap peas. It was a huge hit, and I think I have already handed out the recipe half a dozen times. Worth trying for sure. —STACYLENORE

Very good and authentic taste. I made this twice, and the second time I added ¼ cup of water to the sauce and decreased the garlic to four cloves (I LOVE garlic, but it was just too strong). I used regular fish sauce and grilled some chicken breast, which I sliced and served with it. It was a big hit with the whole family, who all love Vietnamese noodles. —MARION314

THE SKINNY ON RICE NOODLES

Because they cook quickly and retain their springy texture when cooled, rice noodles are ideal for chilled summer salads. And because they're not made with wheat flour, they're a gluten-free alternative to wheat pasta.

Look for these dried semi-transparent white noodles in the ethnic aisle at the supermarket or in Asian grocery stores. They come in a range of sizes. Package labels aren't standardized, but the thinnest strands, also the fastest to cook, often are dubbed "vermicelli rice noodles" or "rice vermicelli." Larger rice noodles, sometimes called "rice sticks," are flatter and wider—more like linguine or fettuccine. Folded rather than cut to length, rice noodles are usually sold in clear plastic bags so you can see what you're getting, even if the label is in Chinese.

Unlike soba noodles (made with buckwheat and wheat flours), ramen noodles (made with wheat flour and, sometimes, eggs), and cellophane noodles (made with potato or mung bean starch), rice noodles are made with finely milled rice flour and water. When dry, they're very hard and brittle. But they soften quickly in hot water and have a neutral taste that's a great backdrop for other flavors.

You can cook rice noodles in boiling water on the stove. But to avoid overcooking them and heating up your kitchen in summer, you might try the no-stove "bowl" method. Put dried rice noodles in a deep bowl, cover with boiling water (heated in your microwave or electric tea kettle), and let them soak until they are tender but still chewy and elastic, which can take 3 to 12 minutes, depending on thickness. Rinse noodles under cold running water to stop the cooking, and drain. If you're not using them immediately, toss them with a little oil (sesame is nice) to keep them from sticking together.

RICE NOODLE PHOTO: MAY WONG

SAID

I was very dubious of this recipe, but I had all the ingredients, so I tried it and was so pleasantly surprised! I added mint instead of cilantro, because that's what I had, and the mint-carrot-peanut combination is much greater than the sum of its parts. Try it; I bet you'll like it, too!
—CAITLINLEAH

Next time, instead of adding the dressing right before serving, I will add it, and let it chill for a few hours in the refrigerator. I found the salad nicer the next day, after the dressing had time to marinate the carrots. Next time, I will also try adding some raisins.
—ORINOAMAMA

Loved this! So fast and easy to prepare and really yummy and different. I served this with shish kebabs and naan. Yummmm! —TAURUSGIRL

It's hard to find a good salad recipe that doesn't use any oil, but this one is delicious. I substituted honey for the sugar, and replaced the peanuts with walnuts and sunflower seeds.
—EVELLINGSON

Absolutely astounding. This is honestly one of my favorite dishes of all time. It's tart, sweet, salty, and—best of all—pretty dang good for you!
—ELLEROSH

GUJARATI CARROT AND PEANUT SALAD

armagazine.com/gujarat

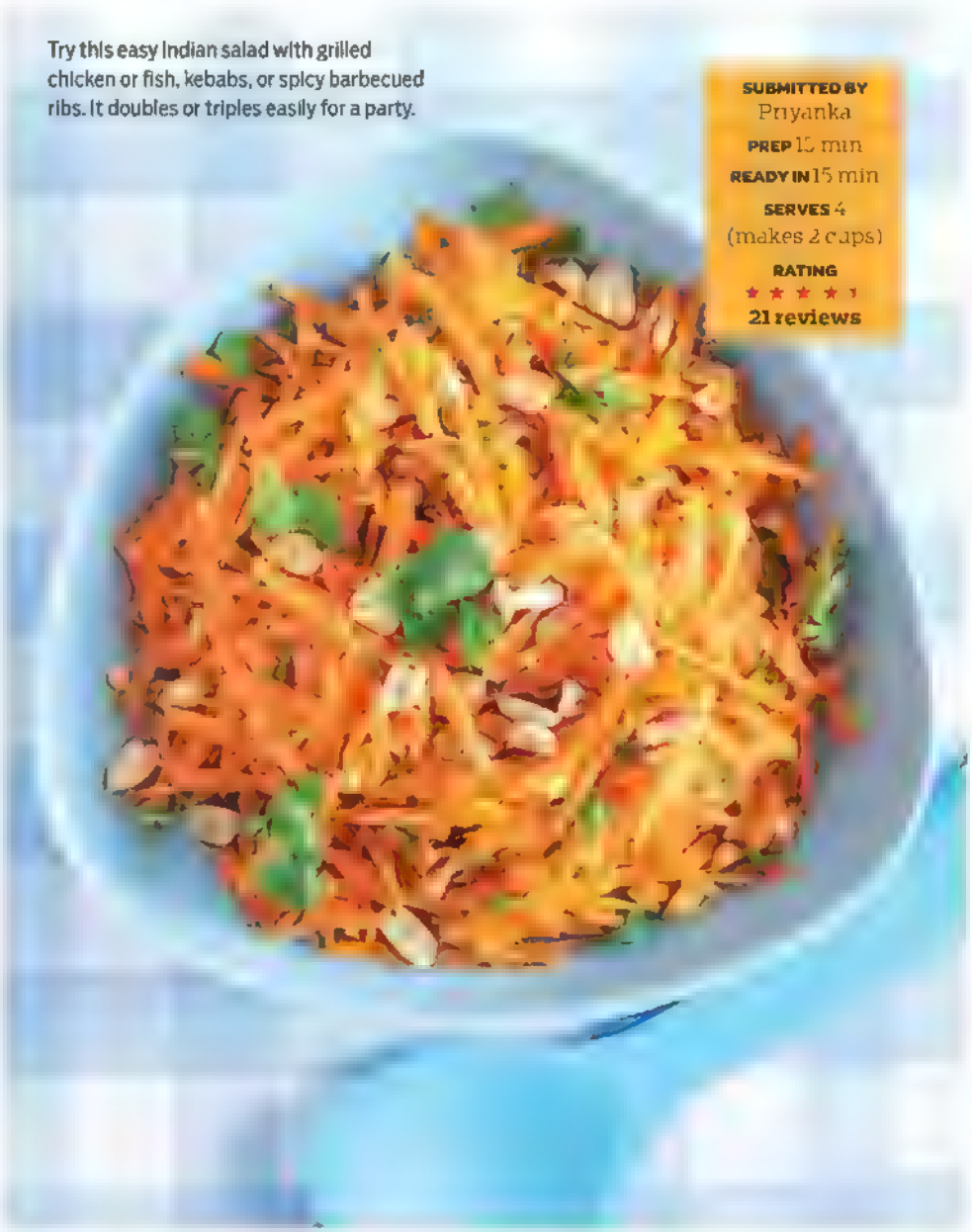
"This refreshing Indian salad is the perfect complement to a curry meal." —PRIYANKA

- **2 cups grated carrots (8 ounces whole carrots)**
- **½ cup chopped salted peanuts**
- **3 tablespoons lemon juice**
- **½ teaspoon salt, plus additional to taste**
- **1 teaspoon sugar**
- **1 green chile, seeded and minced**
- **2 tablespoons finely chopped fresh cilantro**

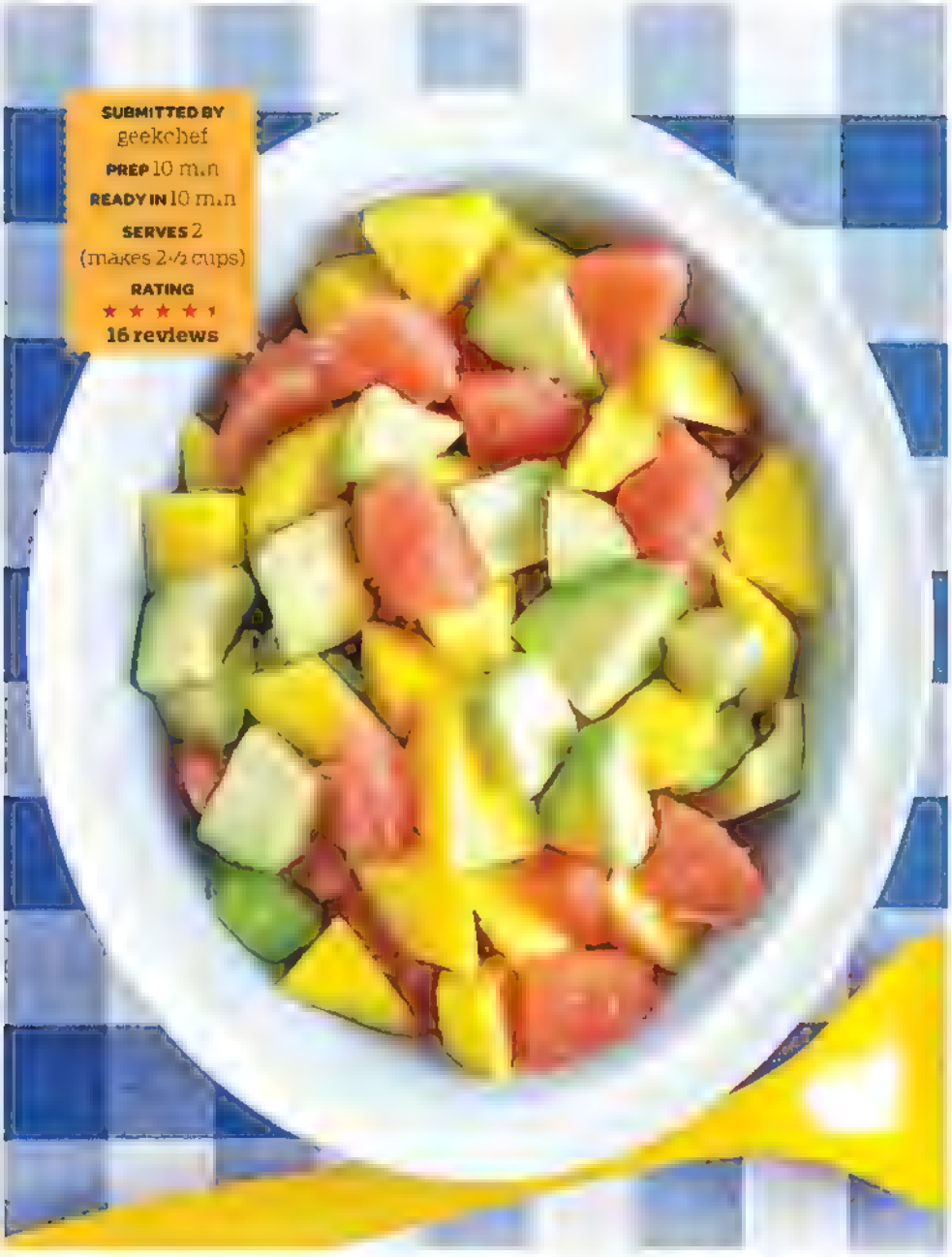
In a serving bowl, toss together carrots and peanuts. In a separate bowl, whisk together lemon juice, ½ teaspoon salt, sugar, chile, and cilantro. Pour over carrots and stir gently to coat. Season with additional salt to taste. Serve immediately. *[From our kitchen: Here's a tip the chief cook and bottle washer at your house will appreciate: If you mix up the dressing in your serving bowl and then add the carrots and peanuts to it, there will be one less bowl to clean.]*

PER ½-CUP SERVING 141 CAL, 9.2g FAT (1.3g SAT); 5.1g PRO; 12.3g CARB; 3.3g FIBER; 479mg SODIUM; 0mg CHOL

Try this easy Indian salad with grilled chicken or fish, kebabs, or spicy barbecued ribs. It doubles or triples easily for a party.



SUBMITTED BY Priyanka
PREP 15 min
READY IN 15 min
SERVES 4 (makes 2 cups)
RATING ★★★★½
21 reviews



SUBMITTED BY geekchef
PREP 10 min
READY IN 10 min
SERVES 2 (makes 2½ cups)
RATING ★★★★½
16 reviews

THREE AMIGOS SALAD

armagazine.com/three_amigos_salad

"These three fruits blend perfectly for a special, easy-to-make salad." —GEEKCHEF

- **1 Hass avocado, cut into bite-sized pieces**
- **1 mango, cut into bite-sized pieces**
- **1 grapefruit, supremed (see tip) and cut into bite-sized pieces**
- **½ lime**

Put avocado, mango, and grapefruit in a bowl. Squeeze juice from lime over salad, and stir gently until mixed. *[From our kitchen: This super simple salad is great as is, but if you want to take it a step further, drizzle it with a bit of olive oil, sprinkle with cumin, and add some toasted pumpkin seeds for crunch.]*

Note from geekchef: Serve with cottage cheese for a complete diet meal.

PER 1¼-CUP SERVING 275 CAL; 15g FAT (2.2g SAT); 3.5g PRO; 38.1g CARB; 10.6g FIBER; 9mg SODIUM; 0mg CHOL

Tip: To "supreme" grapefruit, use a paring knife to cut away the peel and all of the white pith from the fruit. Then, working over a bowl to collect the juice, slice between the segments to separate the fruit from the inner membrane.

SAID

What a refreshing change from the "fruit salad" one usually finds at a brunch. I used really ripe mangoes and grapefruit, giving plenty of juice to the salad. I am not a fan of avocados, but the combination of the three is spectacular. This dish is now a regular addition to our Saturday morning waffles. —SWAKI

This recipe is fantastic. I usually enjoy grapefruit only occasionally with lots of sugar, but I could eat this daily! It really is the perfect balance of flavors. Very easy, healthy and fresh. Full of vitamins and healthy fats and fiber. I brought it to a family dinner, and everyone raved about it. —KERMIT

So simple, so awesome! —CHRISTY C

I used a ruby grapefruit and it was superb. I'm going to try it as a complement to chicken or fish from the grill. —PLEWIS7

PHOTOS BY SHERI GIBLIN

MARINADES, SAUCES, AND RUBS, OH MY!

Sure. You could just sprinkle your favorite meat with salt and pepper, slap it on the grill, and call it a day. But if you want to kick up the flavor and get stomachs growling all over your neighborhood, why not try one or more of these three treatments for meat? Here's a look at how they work and how to use them for even better barbecue. —SANDY0

Let's get SAUCY!

Whether or not your meat's marinated or rubbed, it almost never hurts to seal the deal with some **barbecue sauce.** The kind we're perhaps most familiar with is Kansas City style: a thick, sweet-with-a-touch-of-heat sauce made with molasses and/or brown sugar, vinegar, spices, and ketchup or tomatoes. But there are loads of barbecue sauce varieties. Travel to parts of South Carolina, and you'll find mustard-heavy sauces. In North Carolina, tangy vinegar-based sauces get the spotlight. In Kentucky, you might find a sauce laced with bourbon. A favorite in Alabama is a white barbecue sauce made with mayonnaise and vinegar.

Most are meant to be slathered on during the final 5 to 10 minutes of cooking, or to be served on top or alongside the finished meat. (Because they often have a bit of sugar in them, barbecue sauces would burn if used throughout the entire cooking process.)

Mop sauce is really just a thinned barbecue sauce you dab or mop on the meat periodically as it cooks to keep it moist. The base may be juice, beer, vinegar, or another liquid spiked with barbecue sauce or even rub seasonings. Ultimately, the consistency of a mop sauce should be pretty close to water, so the meat can absorb it. Since mop sauces are brushed on meat from its raw state, you want to stop mopping near the end of the cooking and discard any leftovers to avoid contaminating cooked meat with raw meat juices.

SAUCE COMBOS TO TRY

Tomato-based
Simmer tomatoes, vinegar, molasses, and/or brown sugar until thick enough to coat a spoon. Add salt and some ground ginger, black pepper, and mustard for a little heat.

Hot and fruity
Simmer plum, apricot, or raspberry jelly with vinegar and chipotle powder until heated through.

Mustard-based
Simmer 1 part vinegar with 2 parts mustard, sugar or honey to taste, oil or butter to taste, and a little prepared horseradish.

White barbecue
Mix mayo with some vinegar or lemon juice, salt, black pepper, herbs, and hot sauce, if you like. This tangy white sauce doesn't even need to be cooked.

Hey, Kevin: Why haven't you bottled this stuff? It's the best we've ever tried. We love this BBQ sauce on pulled pork, baby backs, and country ribs. —MAGGIE MCGUIRE

Bourbon Whiskey BBQ Sauce

armagazine.com/bourbon-bbq-sauce

"This is a barbecue sauce recipe using Kentucky bourbon. For best results, refrigerate for a day or two, allowing the flavors to blend." —KEVIN

- ½ onion, minced
- 4 cloves garlic, minced
- ¾ cup bourbon
- 2 cups ketchup
- ½ cup packed brown sugar
- ⅓ cup cider vinegar
- ¼ cup Worcestershire sauce
- ¼ cup tomato paste
- 2 tablespoons liquid smoke flavoring *[From our kitchen: Look for this in the spice or sauce aisle at your grocery store. For more on liquid smoke, see page 14.]*
- ½ tablespoon salt *[From our kitchen: This is plenty salty with just 1 teaspoon.]*
- ½ teaspoon black pepper
- ⅓ teaspoon hot pepper sauce, or to taste

1. Combine onion, garlic, and bourbon in a deep saucepan. Being careful not to ignite the alcohol, simmer over medium heat for 10 minutes or until onion is translucent. (If it does ignite, cover with a lid to extinguish flames.) Mix in ketchup, brown sugar, vinegar, Worcestershire, tomato paste, liquid smoke, salt, pepper, and hot pepper sauce.
2. Bring to a boil. Reduce heat to medium-low and simmer for 20 minutes. If you prefer a smooth sauce, strain through a fine-mesh strainer. *[From our kitchen: We poured ours into a clean 1-quart canning jar, and it kept in the fridge for several weeks.]*

PER ¼-CUP SERVING 107 CAL; 1.8g FAT (0.3g SAT); 0.8g PRO; 16.6g CARB; 0.4g FIBER; 629g SODIUM; 0mg CHOL

Blipp now to see how it's done (blipp details are on page 2), or go to **armagazine.com/whiskey-bbq-sauce-video**

SUBMITTED BY
Kevin
PREP 15 min
COOK 30 min
READY IN 45 min
MAKES 4 cups
RATING
595 reviews

SUBMITTED BY Johnny
PREP 5 min
READY IN 5 min
MAKES ¼ cup
RATING ★★★★½
130 reviews

Johnny's Spice Rub

armagazine.com/johnnys_spice_rub

"This is a good general barbecue rub. Sprinkle or rub onto ribs, steaks, chicken, or whatever meat you desire! Let rubbed meat sit at least an hour before cooking." —JOHNNY

- 4 tablespoons ground paprika
- 2 tablespoons black pepper
- 1 tablespoon salt
- 1 tablespoon garlic powder
- 1 tablespoon mustard powder
- 1 tablespoon chili powder
- 1 tablespoon ground cumin
- 1 tablespoon packed brown sugar
- ½ teaspoon dried oregano

In a small nonporous bowl, combine all ingredients. Mix well and apply to meat.

PER ½-TABLESPOON SERVING 12 CAL, 0.4g FAT (0g SAT); 0.5g PRO; 2.2g CARB; 0.8g FIBER; 284mg SODIUM; 0mg CHOL

I have been using this "grub rub" recipe for years now, and it is my favorite dry rub! —STARFLOWER

Here's the RUB

Rubs enhance flavor but don't necessarily tenderize. They're a mixture of dry spices and/or herbs, coarse salt, and (sometimes) sugar. While you can buy prepared rubs, it's easy to mix up your own from what's in your spice cabinet.

Dry rubs are liberally applied to the surface of meat, poultry, or fish and rubbed or massaged in. For large cuts of meat such as roasts, you can cut the meat almost in half, open it like a book, and massage the spice mix in. Close it up and tie it, then rub the mix all over the outside as well. For skin-on poultry, run your fingers under the skin to loosen it, and rub the spice mix under the skin. You can rub the spice mix on the skin as well, but rubbing it into the flesh will create more robust flavor.

Since dry rubs don't contain acid, there's no danger of them toughening the meat if they're left on too long. The minimum time to leave on a rub before cooking depends on the size and density of the meat. Smaller pieces will pick up flavor faster and can go for as little as 30 minutes, or they can be rubbed and refrigerated overnight for more flavor. Large, dense pieces of meat (like whole pork shoulder) benefit from one to three days or more with a rub.

Wet rubs, or **pastes,** are dry rubs that are moistened with oil. They may also contain a mash of garlic, ginger, or other aromatics. Be careful with things like fresh ginger, pineapple, kiwi, or papaya because they contain enzymes that break down proteins and, if left on meat too long, may turn it unpleasantly mushy. If the paste has bits in it, brush them off before grilling, or the bits may burn.

RUB COMBOS TO TRY

Mexican
Ground cumin, ground coriander, coarse salt, dried oregano, and sugar

Southwestern
Ground cumin, coarse salt, paprika, garlic powder, ancho chile powder, and sugar

Indian
Garam masala (an Indian spice blend), ground ginger, ground fennel, coarse salt, and black pepper

French
Dried rosemary, dried thyme, rubbed sage, and crushed bay leaf

MARINATE like you mean it

Used correctly, **marinades** tenderize, moisturize, and add flavor to meats. They usually start with an acidic liquid (such as wine, vinegar, or lemon juice) and a fat (oil, butter, or coconut milk). A 3-to-1 ratio of fat to acid, as in a vinaigrette, works well. From there, seasonings are added.

Fat helps keep the meat from drying out. Acid breaks down protein, imparts flavor, and opens up the meat to accept seasonings. Mildly acidic buttermilk and yogurt, which need no oil to work their magic, are great bases.

For most meats, marinades don't penetrate more than a fraction of an inch. And if there's too much acid in the mix or it's on too long, it can break down surface proteins too much, causing the meat to shed juices and toughen.

Since marinades really only affect the surface, they're best used on thinner cuts of meat or, even better, on kebabs. The more surface contact, the more flavor.

Unless you're using a very low-acid marinade, a longer soak isn't necessarily better. Shrimp and fish generally need only 15 to 30 minutes. Boneless, skinless chicken breasts need 30 to 60 minutes, while bone-in, skin-on breasts and other chicken parts can go as long as overnight. Lamb, beef, and pork can marinate a few hours to a day, depending on size.

Figure ½ cup marinade per pound, and marinate in a zip-top bag or nonmetallic container in the fridge. And, for safety, it's best never to reuse a marinade. If you want some for sauce, set a little aside *before* you marinate.

MARINADE COMBOS TO TRY

Japanese
Pineapple juice, sesame oil, soy sauce, and fresh minced ginger

Spanish
Sherry vinegar, olive oil, salt, paprika, and thyme

Tuscan
Orange juice, vegetable oil, mustard, and rosemary

Thai
Rice vinegar, coconut milk, and peanut butter

Vietnamese
Lime juice and zest, coconut milk, fish sauce, basil, and cilantro

Caribbean
Lime juice, vegetable oil, rum, allspice, red pepper flakes, garlic, and ginger

Beef or Chicken Marinade

armagazine.com/meat_marinade

"This dark, rich marinade can be used with any type of beef or chicken. If you want it spicy, mix in the chopped hot peppers of your choice. Yummy!"
—JANA RITZ

SUBMITTED BY Jana Ritz
PREP 10 min
READY IN 10 min
MAKES 1½ cups
RATING ★★★★½
208 reviews

The BEST marinade EVER! I fall back on this when we have last-minute guests, and they always LOVE it.
—CHAPIN

- ¾ cup vegetable oil
- ¼ cup soy sauce
- 3 tablespoons honey
- 2 tablespoons distilled white vinegar
- 1½ teaspoons garlic powder
- 1½ teaspoons ground ginger
- 2 green onions, chopped
- 1 teaspoon coarse black pepper

In a large bowl, mix all ingredients. Submerge desired meat in marinade. Marinate in refrigerator at least 4 hours before grilling. *[From our kitchen: This makes enough for 3 pounds of meat. Because of the small amount of acid in this marinade, it won't cook your meat before you do.]*

PER SERVING: NUTRITION INFORMATION DEPENDS ON HOW MUCH MARINADE IS ABSORBED BY THE MEAT YOU USE.

Blipp now for more marinade recipes (blipp details on page 2), or go to armagazine.com/marinade-collection

END WITH A Bang!

Strike up the band. Hang the bunting.
Cue the fireworks. And let the
FOURTH OF JULY DESSERT BLITZ
begin with these all-American favorites.

SUBMITTED BY A Beavers
PREP 15 min
COOK 45 min
READY IN 1 hr, 30 min
SERVES 15
RATING ★★★★½
470 reviews

BLUEBERRY CRUMB BARS

armagazine.com/blueberry_crumb_bars

"Cheap and easy to make! Kids love them. Any berry can be used." —A BEAVERS

- **3 cups flour**
- **1½ cups sugar**
- **1 teaspoon baking powder**
- **¼ teaspoon salt**
- **1 pinch ground cinnamon**
- **1 cup shortening**
- **1 egg**
- **3 teaspoons cornstarch**
- **4 cups fresh blueberries**

Preheat oven to 375°F. Grease a 9x13-inch pan.

In a bowl, stir together flour, 1 cup sugar, and baking powder. Mix in salt and cinnamon. Use a fork or pastry cutter to blend in shortening and egg (dough will be crumbly). Pat half of dough into prepared pan.

In another bowl, stir together cornstarch and remaining ½ cup sugar. Gently mix in blueberries. Sprinkle blueberry mixture evenly over crust. Crumble remaining dough over berry layer. *[From our kitchen: Taste your berries. If they aren't very sweet, you might need an extra tablespoon of sugar.]*

Bake for 45 minutes, or until top is slightly brown. Cool completely before cutting into bars.

PER 3x2½-INCH SERVING 318 CAL; 14.4g FAT (3.6g SAT); 3.3g PRO; 45.3g CARB; 1.6g FIBER; 77mg SODIUM; 14mg CHOL

These are "eat the whole pan" good!
—GROOVYGRAN4

SAID

These bars are ridiculously good. My brother ate half the pan in a couple minutes, moaning pretty much the whole time. Actually everyone moaned. I moaned. These will make you moan. —CAROLINEY

I made these for a card party last night, and they were delicious. Just make sure to cool them completely before cutting or they will be a bit runny. —DANCER

These are incredible. I used butter instead of shortening. If I make it again, I may use half brown sugar and half white sugar. My other advice: Make the bottom layer of crust a little thicker than the top so the filling doesn't leak through. —SHERYLHAMMER

FRESH FRUIT-AND-YOGURT ICE POPS

armagazine.com/fruit-yogurt-ice-pops

"My mom used to help us make these when we were kids, and I still enjoy them years later. You can use honey as an alternative sweetener and blend the fruit to be either chunky or smooth." —APRIL20

- **2 cups fresh blueberries, raspberries, sliced strawberries, and sliced bananas, mixed**
- **2 cups plain or vanilla yogurt**
- **¼ cup sugar**
- **8 small (4-ounce) paper cups** *[From our kitchen: We used 3-ounce disposable cups and had enough mixture for 14 pops.]*
- **8 wooden pop sticks**

Blend fruit, yogurt, and sugar in a blender until fruit is chunky or smooth, as desired.

Fill paper cups three-fourths full with mixture. Cover top of each cup with aluminum foil. Poke a pop stick through the center of foil on each cup.

Freeze for at least 5 hours. To serve, peel off foil and cups. *[From our kitchen: Unless you're serving these on a super-hot day, you'll want to take them out of the freezer 5 to 10 minutes before serving to soften up a little.]*

PER 1-POP SERVING 83 CAL; 1.1g FAT (0.6g SAT); 3.5g PRO; 15.8g CARB; 0.9g FIBER; 43mg SODIUM; 4mg CHOL

Blipp for more ice-pop recipes, or visit **armagazine.com/ice-pops**

SUBMITTED BY
april20
PREP 15 min
READY IN
5 hr 15 min
MAKES
8 (4 ounce) pops
RATING
★ ★ ★ ★ ½
56 reviews

SAID

So easy and so delicious! I made them with plain yogurt and strawberries. I like that I know all the ingredients that went in them. —SYNEVA 9

My three children love this recipe. What a great way to get fruit and yogurt into picky eaters! We make it with whatever fruit/berries we have on hand—often just strawberries, or strawberries and bananas. The recipe makes more than our ice-pop molds will hold, and the kids love to drink the extra as a smoothie! —AMANDAMLAND

The grandkids loved these, and I felt good letting them have them. I made banana-berry and banana-peach. I left out the sugar and used fruit-flavored yogurts with no complaints on lack of sweetness. I also used frozen fruits, including my bananas, and the consistency was great. —SWEETBASIL

SUBMITTED BY
Allrecipes staff
PREP 1 hr. 30 min
COOK 30 min
READY IN 3 hr
SERVES 16
RATING
★ ★ ★ ★ ½
3 reviews

AMERICAN FLAG CAKE

armagazine.com/american-flag-cake

"Unfurl the red, white, and blue with this beautiful, easy, and patriotic flag cake. Assemble and frost the cake, then slice and wait for the oohs and aahs!" —ALLRECIPES STAFF

- **3 (10.25-ounce) packages white cake mix**
- **9 egg whites**
- **1 cup vegetable oil**
- **3¾ cups whole milk**
- **2 tablespoons clear vanilla extract**
- **2 tablespoons red food coloring**
- **1 tablespoon blue food coloring**
- **1 (4-inch) round paper or cardboard stencil**
- **10 cups fluffy white frosting (store-bought or homemade)**

1. Preheat oven to 350°F. Grease four 8-inch round cake pans (2 inches deep) and line with parchment paper. Combine cake mixes, egg whites, oil, milk, and vanilla extract in a large mixing bowl. Using an electric mixer on low speed, beat for 30 seconds. Increase mixer speed to medium and beat for 2 more minutes. The batter will be slightly lumpy.
2. Measure half of batter into a separate bowl and whisk in red food coloring. Divide red batter among 2 of the prepared pans; smooth tops with spatula. Transfer half of white batter into the third prepared cake pan; smooth top. Whisk blue food coloring into remaining batter; transfer to remaining prepared pan, and smooth top.
3. Bake cakes until a toothpick inserted into centers comes out clean, 30 to 35 minutes. Set pans on racks and cool completely.
4. Run a knife around edge of each cooled cake. Invert cakes, remove pans, and peel off parchment paper. Trim tops of cakes flat and even. Cut red and white cakes in half horizontally to make 4 thin red-cake layers and 2 thin white-cake layers.
5. Using stencil as a guide, cut out 4-inch rounds from centers of blue cake, 1 thin white layer, and 1 thin red layer. Set aside an 8-inch white ring, 4-inch blue round, 8-inch red ring, and 1 thin red layer for another use. Or crumble them into separate bowls and use to decorate outside of finished cake, if desired.
6. On a cake plate, layer 1 thin red layer, 1 thin white layer, 1 thin red layer, and thick blue ring. Frost top of each layer before adding next layer. Carefully frost inside of blue cake ring. Gently fit thin 4-inch white round into blue ring, and frost top. Set thin 4-inch red round layer on top of white one, gently press flush with top of blue ring. Frost top and sides of cake generously with remaining frosting.
7. If desired, sprinkle stripes or star patterns on top of cake using reserved cake crumbs. Chill cake 1 hour for easiest slicing.

PER 1-PIECE SERVING 941 CAL; 45g FAT (11g SAT); 6g PRO; 122g CARB; 1g FIBER; 565mg SODIUM; 6mg CHOL

Blipp to watch a flag cake take shape! (Blipp details are on page 2.) Or go to armagazine.com/american-flag-cake-video

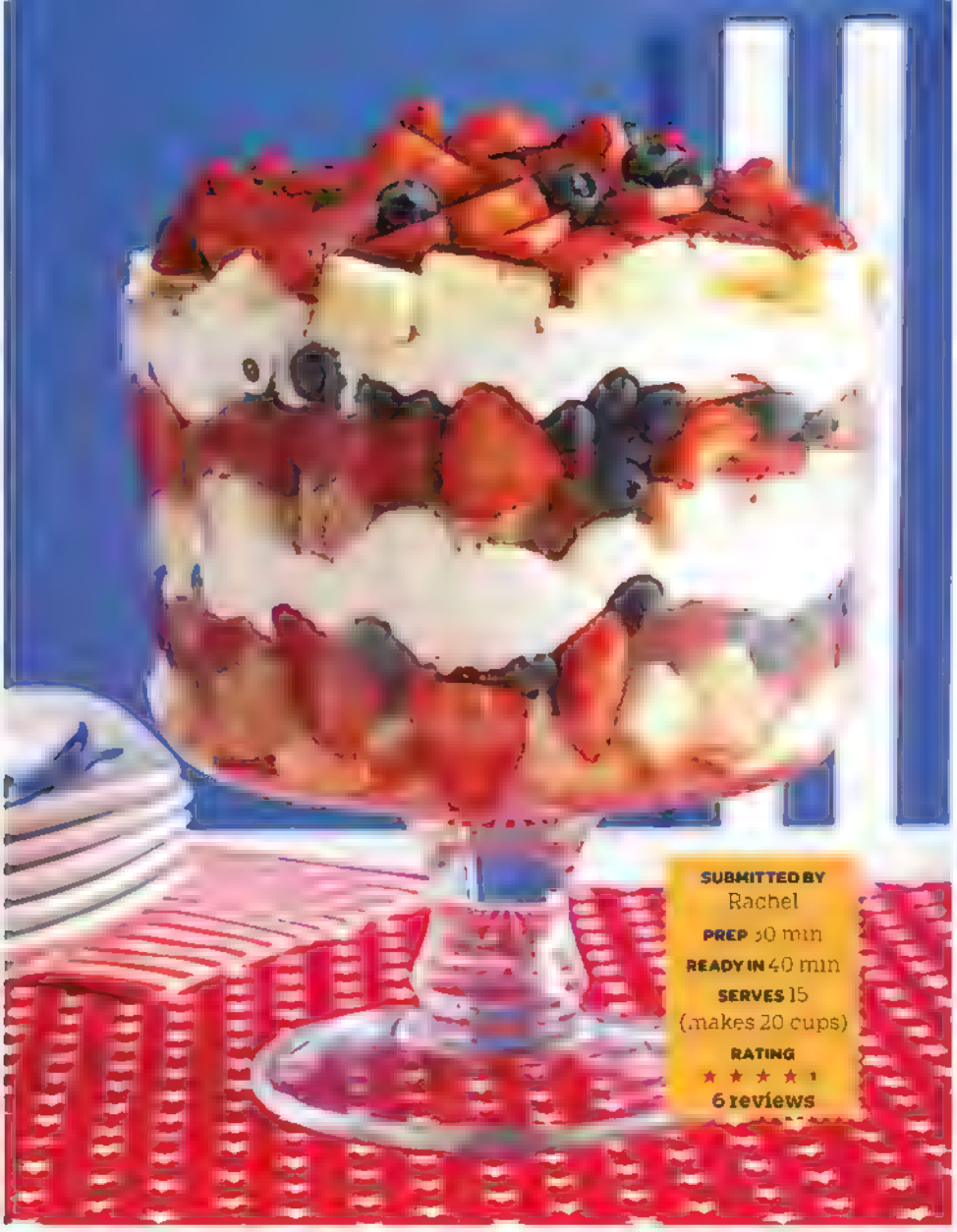
SAID

This is absolutely the best, most show-stopping cake I have ever served! My guests were so impressed. Moist, colorful, and just extraordinary for a patriotic holiday. If there is any downside, it is the amount of time to prepare, since you must not only make the four cake layers, but also cut, mold, and frost in between various shapes, and decorate the top. But it was ALL worth it. —MINAAYINDRA

I skipped the white cake and did all red and blue. The frosting acts as the white stripes. —H.CARL

Make sure you cool the cakes until they are stone-cold before attempting to cut them in pieces. If they are at all warm, the cakes will crumble and break. This cake was a hit at my Fourth of July family and friends picnic. I presented it with four sparklers poked into the top and lit them as I carried it out to the table! —BARBARA

Tip: To make it easier to level and horizontally halve cake layers, freeze them first, and use a serrated knife that's an inch longer than your cake is wide. If you don't have a long enough knife or time for freezing, you can use unflavored dental floss on a fully cooled cake. Wrap floss around a finger on each hand, leaving a length between that's wide enough to span the cake. Pull floss taut and line it up with the cake edge that's furthest from you. Using a horizontal sawing motion, make an initial cut at the desired height. Then, keeping floss taut and your hands level, pull floss toward you in a smooth horizontal motion.



SUBMITTED BY Rachel
PREP 30 min
READY IN 40 min
SERVES 15 (makes 20 cups)
RATING ★★★★½
6 reviews

ALL-AMERICAN TRIFLE

armagazine.com/all_american-trifle

"This is a creamy, fruity, heavenly dessert. It's like super-charged strawberry shortcake!" —RACHEL

- **3 pounds fresh strawberries, hulled and sliced**
- **¼ cup sugar**
- **1 quart heavy cream**
- **1 (3.3-ounce) package instant white chocolate pudding mix**
- **1 (6-ounce) container lemon yogurt**
- **2 tablespoons coconut-flavored rum (optional)**
- **2 (16-ounce) prepared pound cakes, cut into 1-inch cubes**
- **2 pints fresh blueberries**

Chill a large mixing bowl and beaters from an electric mixer. Put strawberries in a separate bowl and sprinkle with sugar; stir to distribute sugar. Pour cream into chilled mixing bowl. Add pudding mix, yogurt, and 1 tablespoon rum (if using); beat until fluffy with an electric mixer on medium speed. Spread a layer of cake cubes over bottom of a glass 10x15-inch baking dish or 5-quart trifle dish, and sprinkle with remaining tablespoon rum (if using). Cover cake with a layer of strawberries, a layer of blueberries, and a thick layer of whipped cream mixture. Repeat the layers several times, ending with blueberries and reserving about 1 cup of whipped cream mixture; top with dollops of whipped cream mixture. Serve immediately. Refrigerate leftovers.

PER 1⅓-CUP SERVING 537 CAL, 36.1g FAT (21.7g SAT); 6.3g PRO; 50.5g CARB; 3.2g FIBER; 293mg SODIUM; 221mg CHOL

I made this for the Fourth of July, and it was a HUGE hit! It looks like something you spent a lot of time and effort on but is really quick, easy, and delicious! —MRSMACDONALD

SAID

This is easy to make and looks beautiful. I made it for children and adults. If I were making it just for adults, though, I would add the rum. Yum! —SHELKINS

Use Greek yogurt, light cream (or even try 2% milk), and use angel food cake, and you've got yourself a low-cal dessert! —VONDA

This is delicious and a beautiful dessert for a friend who just became a U.S. citizen! My trifle bowl must be a lot smaller because I filled it up and had enough fruit, cake, and cream to make another smaller trifle. The next time I will buy a little less fruit and maybe just one pound cake. —KBATKA

FRESH CHERRY COBBLER

armagazine.com/fresh-cherry-cobbler

"This delicious cherry cobbler is made with fresh cherries instead of canned. It may take a little longer to make because you need to pit the cherries, but it is well worth it when you taste the finished product."
—MIRANDA W

- ½ cup butter
- 1 cup plus 1 tablespoon flour
- 1¾ cups sugar
- 1 teaspoon baking powder
- 1 cup milk
- 2 cups pitted sour cherries, also called pie cherries or tart cherries *[From our kitchen: For even more cherry flavor, add an additional 1 to 2 cups pitted cherries.]*

Preheat oven to 350°F. Put butter in a 9x13-inch baking dish, and set in oven to melt while oven is preheating. Remove as soon as butter has melted, about 5 minutes.

Stir together 1 cup flour, 1 cup sugar, and baking powder. Mix in milk until well blended, then pour batter over butter in pan. Do not stir.

Put cherries in a bowl and toss with remaining ¾ cup sugar and remaining tablespoon flour. Distribute cherry mixture evenly over batter. Do not stir.

Bake for 50 to 60 minutes, or until golden brown. A toothpick inserted into cobbler should come out clean.

PER 3-INCH-SQUARE SERVING 244 CAL, 8.3g FAT (5.1g SAT), 2.2g PRO; 41.8 CARB; 0.7g FIBER; 94mg SODIUM; 22mg CHOL

Blipp it and bake it! Or visit armagazine.com/fresh-cherry-cobbler-video

Tip: To get 2 cups pitted cherries, you'll need about 12 ounces whole unpitted cherries; 1½ (14.5-ounce) cans cherries in water, drained; or 1 (24-ounce) jar cherries in light syrup, drained and rinsed.

SAID

Wonderful! I picked up a pail of cherries from Door County, Wisconsin, while on vacation and have made this four times. I added one additional cup of cherries. It's almost like magic how the cobbler forms! Someone at work gave me a tip on how to pit cherries: Hold cherry flat on a plate, push a drinking straw into cherry, and then pull cherry up over straw. The pit remains on the end of the straw. It works great (much better than my $10 cherry pitter). —CHOIRLADY21

This recipe was quick and easy! It was my first FRESH cherry cobbler. I have always made it with pie filling. This is SO much better. It was a hit with the family, too. —CRYSGIBSONHPC

It turned out a little on the sweet side, so I will cut back on the sugar a smidge the next time I make it. But it was well worth the effort of picking and pitting the cherries on my tree! :) —ENCHANTEPT

Tip: Dress up your cone with a strip of wrapping paper taped just below the lip.

SUBMITTED BY
Pamela Euless-Barker
PREP 5 min
READY IN 5 min
SERVES 4 (makes 2½ cups)
RATING
★ ★ ★ ★ ½
394 reviews

FIVE-MINUTE ICE CREAM

allrecipes.com/five_minute_ice_cream

"This is a fast way to make delicious ice cream without compromising quality. Use any frozen fruit in place of the strawberries." –PAMELA EULESS-BARKER

- **1 (10-ounce) package frozen strawberries** *[From our kitchen: For red, white, and blue ice creams, we made one batch with frozen strawberries, one with frozen bananas (with a crushed vitamin C tablet to prevent browning), and one with frozen blueberries.]*
- **½ cup sugar**
- **⅔ cup heavy cream**

Combine fruit and sugar in a food processor or blender. Process until fruit is roughly chopped. With processor running, slowly pour in heavy cream and process until fully incorporated. Serve immediately, or freeze for several weeks. *[From our kitchen: The ice cream is like soft-serve when you first make it, but freezes hard overnight if you want a firmer consistency.]*

PER ROUNDED ½-CUP SERVING 258 CAL, 14.8g FAT (9.1g SAT), 1.1g PRO, 32.5g CARB, 1.5g FIBER, 16mg SODIUM, 54mg CHOL

SAID

I wish I would have found and tried this recipe BEFORE I bought an $80 ice cream maker. This recipe is great! We've made strawberry, blueberry, and peach ice cream...each time it's great! And the best part is: We use Splenda instead of sugar. —ANTMARY

There are very few OMG recipes, and this is one of them. I did this recipe three ways: with cream as the recipe calls for, with milk instead of cream, and with only the berries, partially melted. All three were fabulous, and we may have liked the one with only the berries and the one with milk the best. I was also surprised by how well it scooped after being frozen. —WISHIWASCOOKIN

Amazing. So easy. So good. I can imagine so many variations. I foresee a summer of many experiments. —JEFF

What a superbly easy and tasty recipe. We've made it over and over. One hint if you're using a blender instead of a food processor: Add half the cream to the blender first and then drop in the frozen berries while the blender is running. Then add the remaining cream and sugar. —JASINSKI

This is heavenly. I used blueberries but can't wait to try peaches. It reminded me of old-fashioned, ice cream–shop creamy custard. Word of caution: Don't make this when you are the only one home. —LISAMARIE10

APPLE HAND PIES

armagazine.com/apple_hand_pies

allrecipes 5 STAR RATING

"These hand pies, also known as turnovers, look too perfect to be homemade. Any of your favorite pie fillings—both sweet and savory—will work. I hope you give this easy technique a try soon." —CHEF JOHN

- **2 large green apples, peeled and cored**
- **2 tablespoons butter**
- **¼ teaspoon salt**
- **¼ cup plus 1 teaspoon white sugar**
- **2 tablespoons packed brown sugar**
- **1½ teaspoons ground cinnamon, or to taste** *[From our kitchen: We recommend starting with 1 teaspoon and tasting the filling before adding more.]*
- **1 teaspoon water**
- **1 pound prepared pie dough, cut into 4 pieces**
- **1 egg**
- **2 teaspoons milk**

Line a baking sheet with a silicone mat or parchment paper. Cut apples into quarters, cut each quarter into 3 wedges, and cut wedges into chunks.

Melt butter in a large skillet over medium heat; let butter brown to a light golden color, about 1 minute or until it smells toasted. Stir apples into hot butter, sprinkle with salt, ¼ cup white sugar, and brown sugar. Cook and stir apple mixture until apples are softened, about 5 minutes. Mix in cinnamon and water; continue cooking until apples are soft and sticky, 1 to 2 more minutes. Spread apple filling onto a plate to cool.

Preheat oven to 400°F. Shape 1 dough piece into a thick disk, put on a floured work surface, and roll into a circle about 8 inches in diameter. Spoon ⅓ to ½ cup apple filling into center. Fold dough over filling, leaving about 1 inch of bottom dough visible below top side. Using your fingertips, gently press dough closed around filling. Fold overhanging bottom part of dough up over top edge and pinch overhang tightly to top part of crust to seal, working your way around crust. Repeat with remaining dough and filling.

Transfer pies to prepared baking sheet. Whisk egg with milk in a small bowl until thoroughly combined. Brush top of each hand pie with egg mixture and sprinkle each with about ¼ teaspoon of remaining white sugar. Cut 3 small vent holes in the top of each pie. Bake until pies are golden brown and filling is bubbling, 25 to 30 minutes. Cool at least 15 minutes before serving.

[From our kitchen: For star-shaped pies, we cut the dough with star-shaped cookie cutters (a 2¾-inch star cutter for the bottom layers, and a 3½-inch star cutter for the top layers), gave each star 1 heaping teaspoon filling, wet the facing dough edges, and pressed them together to seal. We baked them just 15 minutes. There was enough dough and filling for 8 stars, plus some extra filling to enjoy with ice cream.]

PER 1-PIE SERVING 729 CAL; 42g FAT (12.8g SAT); 8.5g PRO; 82.3g CARB; 6.3g FIBER;

Blipp to see how easy these pies are to make, or visit armagazine.com/apple-hand-pie-video

SAID

Make sure you make those vents good. Two of my pies exploded—ha-ha. The filling is delicious! —FRECKLES

I will never make apple pie the standard way. This recipe has changed my way of baking. Thank you sooo much. My family fights over these delicious hand pies. I wish I could give them more stars! —BIOKAHUNA

I used puff pastry sheets. Filling was A++. My brother raved that they were the best turnovers he ever had. Awesome! —SUEW1127

SUBMITTED BY
Chef John

PREP 25 min

COOK 35 min

READY IN
1 hr 15 min

MAKES
4 full-size hand pies

RATING
★ ★ ★ ★ ★
9 reviews

These pies can be assembled ahead of time and frozen. When ready to bake, put frozen pies on a baking sheet in a preheated oven and bake as directed, increasing baking time 5 to 10 minutes.

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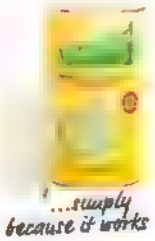

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Cooking School

Get Crackin'

Trying to get the meat out of a lobster can be more than a little intimidating (maybe it's those claws almost as big as your hands), but it's actually easier than you think. That bright red shell is all that's standing between you and a homemade lobster roll (or lobster Newburg, or lobster bisque...).

1 **What you'll need:** Kitchen shears, a metal pick or wooden skewer, and a lobster cracker (or a nutcracker in a pinch, but an actual lobster cracker gives more power and a better grip on the shell)

2 With one hand on the body and one hand on the tail, **twist off the tail**. If there's some green or reddish stuff on the meat, see below for info on what it's and what to do with it.

3 Holding the body, **twist and pull off each claw arm** where its joint meets the body.

7 Holding a claw, **wiggle the "thumb"** back and forth and up and down until the shell releases—it will come off but the meat will stay intact.

8 Holding the main claw flat and crosswise in a cracker, squeeze with enough pressure to **crack the shell**. Do this (with a little less pressure) as many times as needed, moving the cracker along the claw until enough of the shell breaks away for you to pull the meat out in once piece. Repeat with the other claw.

9 Hold the claw arm's "knuckle" with a paper towel (those sharp spines make it hard to get a good grip otherwise) and **break it open** at the joint. You can help it along with kitchen shears if you're having trouble getting it to snap.

SKIP THE WATERWORKS

As you start taking apart your lobster, you can end up with a cutting board or plate full of water (all that liquid got trapped inside the lobster during cooking). To avoid that soggy situation, as soon as the lobster comes out of the pot, snip off the tips of the large claws with kitchen shears and hold the lobster upside down over the sink. All the water will drain out.

What's the green stuff, the white stuff, and the red stuff?

When you twist off the tail, you may see **green paste-like stuff** at the base of the body. This is tomalley—technically the lobster's liver and pancreas. Some consider it a delicacy and eat it along with the rest of the lobster; some use it in seafood sauces or stocks.

The white stuff on the meat itself is just coagulated juices from the lobster. It actually has quite a bit of flavor, but if it bothers you, just rinse it off.

You'll see **the pinkish-red stuff** only with a female lobster: It's the roe (unfertilized eggs). It's not delicate or flavorful like caviar—it has the consistency of a waxy crayon, with only a very slight sea flavor. Again, some folks like to eat it; others don't.

4 Using kitchen shears, **cut down the center** of the tail's underside all the way to the "flippers."

5 **Pull apart the tail shell,** spraying like a book, to release the meat. If it doesn't release down near the flippers, break off the center flipper to release the tail meat completely.

6 **Break off the large claw** at the arm joint, pushing the opposite way from how the joint normally bends.

10 **Remove the meat** with a metal pick or wooden skewer. Don't be shy about using kitchen shears, the pick, or whatever other tools are helpful.

11 Now, back to the body. **Twist off all those skinny legs** at the joints. Truth be told, almost everyone just sucks the meat out of those—the cook's reward! But if you're set on using every little bit of meat from the lobster, here's what to do: Holding a leg by its tip, **force meat out of shell using the curved side of the cracker** kind of like squeezing a tube of toothpaste.

12 **A 1½-pound lobster** gives you about 5 ounces of meat—plenty for one person.

STEP

OK, this is really just a party trick, as the sex of the lobster makes no difference in flavor (though now you know which will likely have roe), but it's still kind of fun to know.

- **The shape of the tail:** The male lobster has a very straight tail; the female's tail is wider and has a slight curve.
- **The first set of "baby" legs:** On the male, the first set is covered in a hard shell; on the female, they're thin and feathery.

Blipp now to get great lobster recipes (we're partial to lobster rolls). See page 2 for details on blipping, or click over to **armagazine.com/lobster**

The Producer

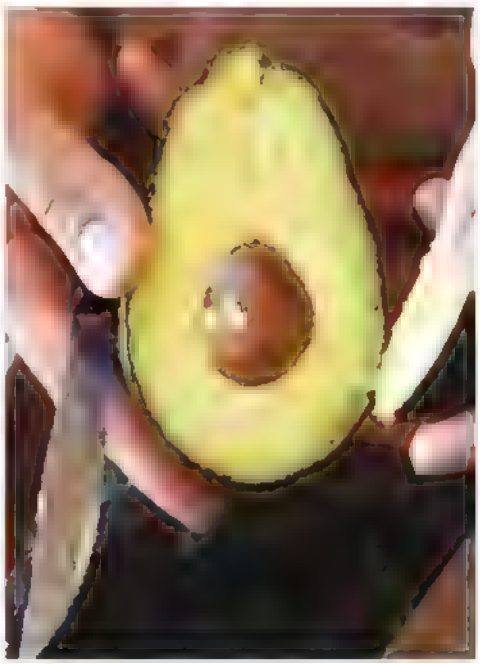
California's avocado country is miles—and worlds—away from the bright lights of New York City's theater district, but Patty Grubman never met a project she couldn't turn into a hit. BY NANETTE27

From Broadway shows to summer camps to luscious avocados, Patty Grubman just knows how to make good things grow

She owns and operates a 2,000-tree avocado orchard in Ventura County, the heart of California's avocado and lemon country. She also sells skin cream, soap, honey, and other goods made with the fruits of her farm. But that's not all. This accidental farmer and former Broadway producer also planted the seeds for what's now a bumper crop of summer camps for children with life-threatening illnesses.

The camps, the orchard, and the avocado products Patty sells online and at The City Farm in Somis, California, are all part of how she pays her good fortune forward. "I want to share my small slice of the country," Patty says, "because it has changed my life."

Country living was not in the original script for this Beverly Hills native. She got her start, back in the late '70s and early '80s, producing Broadway shows. With hits including Bob Fosse's *Dancin'* and the drama *Bent* (which starred a young Richard Gere), Patty's New York theater career was going gangbusters.



In addition to seven different varieties of avocados, Patty sells a rich, citrusy, and slightly nutty Avocado Honey ($16 for a 16-ounce jar at thecityfarm.com). It doesn't contain avocado, but it's made by the bees who sip nectar from blossoms on Patty's avocado trees and in the lemon groves that dot the surrounding Ventura County, California, countryside.

But a trip home to Los Angeles took her in an entirely different direction. "A friend told me about a camp that Cedars-Sinai Medical Center was running for kids with cancer," Patty says. "When I saw the work they were doing, I knew I had to get involved."

That's just what producers do, of course: get involved and make things happen. What they don't usually do is give up their Broadway careers to work with nonprofit organizations or to plant avocado trees. "It wasn't on the big screen," Patty says of her new role, "but it was certainly brighter."

Producers also like to have their own show. Before long, Patty and her brother, L.A. businessman Billy Grubman, launched a foundation of their own to bring similar camps to a wider audience.

For 27 years, their Dream Street Foundation has run free summer camps for kids with severe health issues, from cancer to blood disorders. Arts and crafts, horseback riding, cooking, dancing, and all kinds of outdoor activities are on the agenda, along with around-the-clock medical services for children who might not otherwise be able to

PHOTOS: MISHA GRAY; NOT AVOCADO PHOTO: STOCK4YOU

experience summer camp. From a single summer session in California, the Dream Street camps soon expanded to New Jersey, Mississippi, Arkansas, and Arizona (at the Canyon Ranch resort, no less). They now reach more than 800 children and young adults each summer.

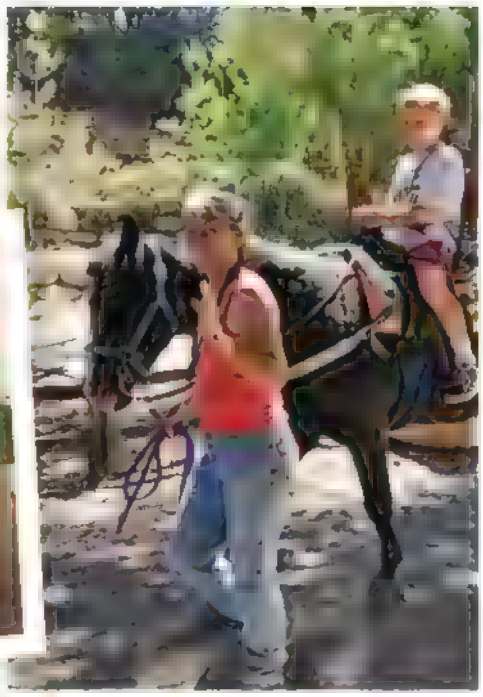
As the camps took off, Patty began to crave a little more of the country life for her own children and her miniature horses stabled in L.A. She went in search of a real farm where her kids, now 14 and 16, and the horses could roam.

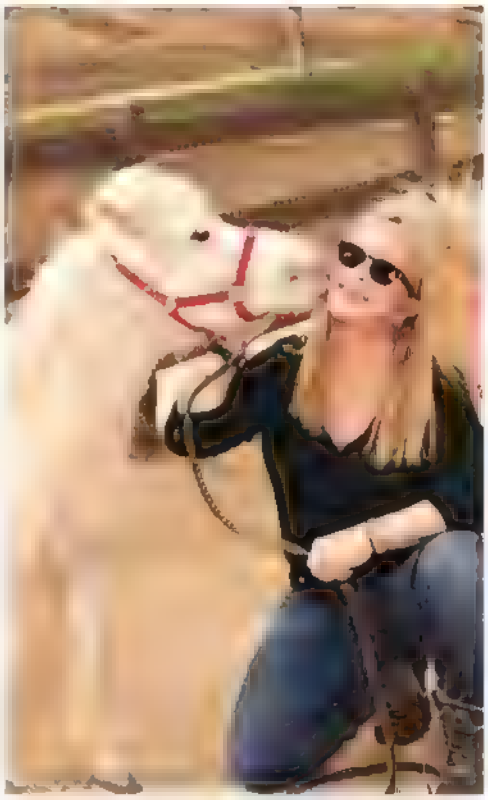
That's when she found the property in Somis that would become her next production. The City Farm. "I've always gardened, and I love working with my bare hands in the soil," Patty says. "But this place was in terrible shape." The existing avocado orchard was so overgrown and untended, she wasn't sure she could save it.

She and her crew spent two years digging a well for irrigation. They planted an additional 1,000 Hass/Dusa trees—Hass avocados grafted onto a hardy rot-resistant rootstock known as Dusa. Patty and her children began spending part of the year at the farm, and the trees eventually began producing fruit again and weathering the whims of California weather.

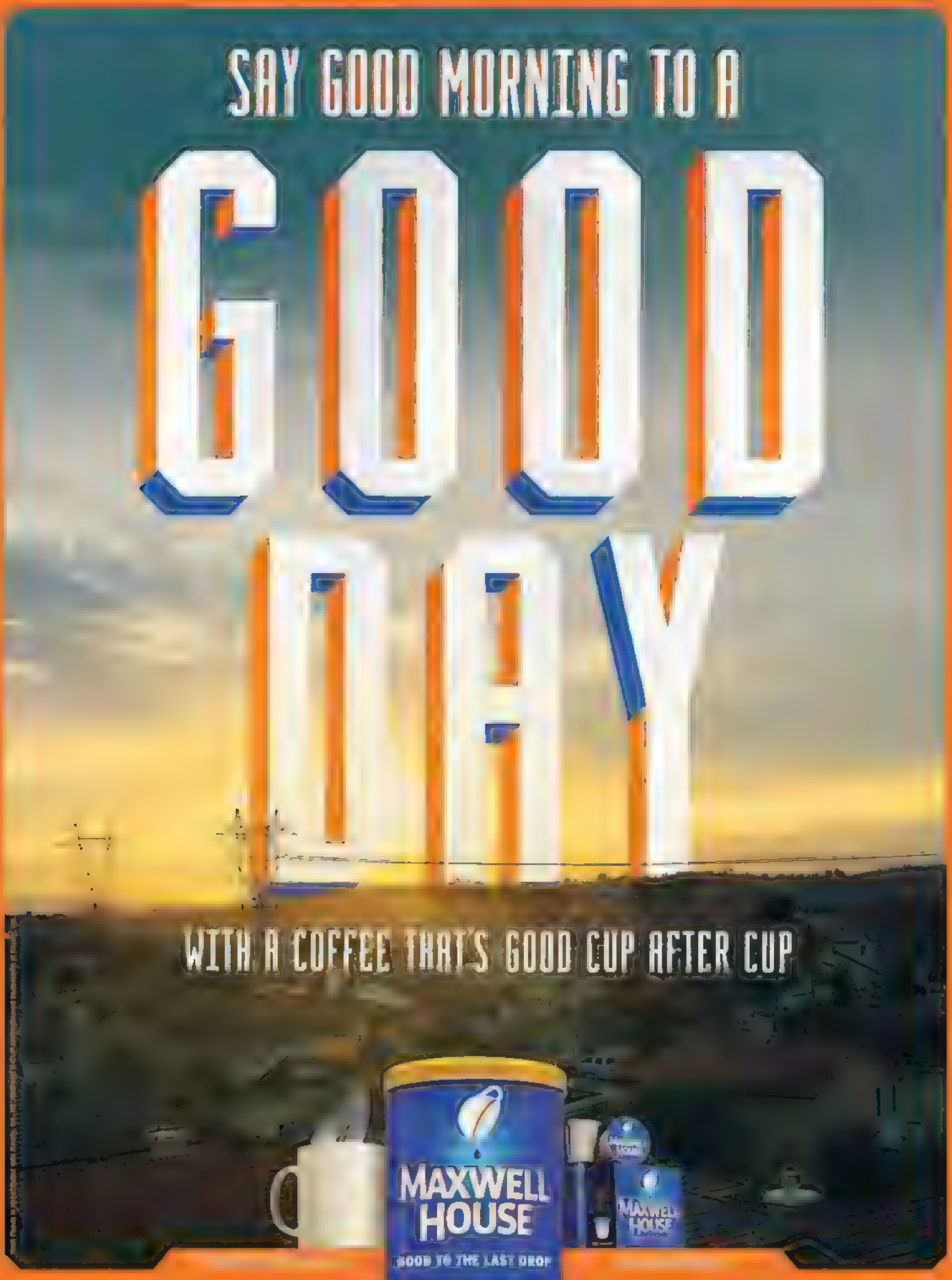
In 2012, a storm blew down 4,000 pounds of fruit. Last year, however, her farm team harvested 160,000 pounds of avocados. "Picking is a back-breaking job," notes Patty, who says City Farm workers earn a wage that's higher than average for most seasonal workers. "They work so hard,

"I want to share my small slice of the country," Patty says, "because it has changed my life."





Clockwise, from top left: The Dream Street camps that Patty and her brother launched provide kids with cancer or other disorders a week in the great outdoors—complete with pony rides. Another of Patty's productions: handmade soaps infused with avocado oil ($12 for two at thecityfarm.com). Miniature horses greet City Farm visitors and make field trips to schools.


SAY GOOD MORNING TO A
GOOD DAY
WITH A COFFEE THAT'S GOOD CUP AFTER CUP
MAXWELL HOUSE
GOOD TO THE LAST DROP
MAXWELL HOUSE

Picking avocados is back-breaking work, and wheeled baskets help with the harvest. The orchard at The City Farm produces up to 80 tons of avocados a year. Unlike many other fruits, avocados don't begin to ripen until they are picked.

and they deserve decent compensation."

In 2008, Patty opened a store on the property and started thecityfarm.com website. At both, she sells products made from the orchard's bounty—a rich, molasses-like avocado honey made with avocado-blossom nectar ("I love it just slathered on bread or apples," Patty says), an avocado-infused soap, and even an avocado-oil hand cream. There are buttery homemade caramels and big chewy gumballs, too, along with home goods and pantry items that Patty has sourced from other purveyors she loves.

The best part? Ten percent of the farm's proceeds go to charitable organizations such as the Alzheimer's Association and, of course, the cause that brought Patty back to California—the Dream Street camps and the kids they serve.

Amid the swimming lessons and games, the Dream Street campers meet in small groups to share their experiences. "They talk about issues—about death, scars from treatments, and radiation. When you're sitting there listening to a child talk about all they've been through," says Patty, "it puts everything in perspective."

It's one reason that, while meals served at the camps are healthy, snack shops at each camp offer kid-friendly food that Patty describes as "just plain fun"—hot dogs, pizza, and candy. "The kids constantly get medicine and lots of other things they don't want," Patty says, "so I want to indulge them, to make them have a magical week."

And that, she says, is the production of a lifetime.

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- ● **Gluten-free** = Contains no wheat, rye, or barley (or products such as bread or pasta that typically contain or are processed with those grains). Products vary by brand; always check ingredient labels to avoid hidden sources of gluten.
- ● **MyPlate** = In line with U.S. Department of Agriculture healthy eating guidelines, based on a 2,000-calorie-per-day diet that emphasizes produce, lean protein, whole grains, and calcium-rich ingredients, and minimizes added fats, sugar, and sodium.
- ● **Vegan** = Contains no animal products.
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Allrecipes (ISSN 2328-0263) June/July 2014, Volume 1, Number 4. Allrecipes is published bi-monthly in February/March, April/May, June/July, August/September, October/November and December/January by Meredith Corporation, 1716 Locust Street, Des Moines, IA 50309-3023. Back issue copies available at SUBSCRIPTION RATES: U.S. and its possessions, 1 yr. $24.95. Canada, 1 yr. $34.95. Periodicals postage paid at Des Moines, IA, and additional mailing offices. POSTMASTER: Send all UAA to CFS. See DMM 707.4.12 and NMM 707.4.12. NON-POSTAL AND MILITARY FACILITIES: Send address changes to Allrecipes, PO BOX 37508, BOONE, IA 50037-0508. Canada. Mailed under Publications Mail Sales Product Agreement No. 40069223. Canadian BN 12448 2887 RT. Return undeliverable Canadian addresses to Allrecipes, PO Box 882, 5 N Main, Markham, Ontario L3P 4Z9. © Copyright 2014 Meredith Corporation. All rights reserved. Printed in the U.S.A.

Berry Good

Laura Moody posted her Blueberry Zucchini Bread recipe on Allrecipes.com in 2004. A decade later, with more than 1,400 reviews and 80+ mouth-watering photos, this 5-star recipe keeps attracting cooks looking for creative (and delicious) ways to use up their piles of blueberries and zucchini. We caught up with Laura in her Oregon home.

I'm still shocked at how many comments there are on my recipe, but it makes me happy that people are enjoying it. I came up with this recipe the year my garden was overrun with zucchini; I had SO much. After my brother had given me a ton of blueberries from his garden, my husband suggested putting them in the zucchini bread, which turned out to be a pretty good idea.

Once zucchini season starts, I spend every Sunday making double batches of my blueberry zucchini bread into mini loaves, muffins, and standard loaves. My husband also benefits from his good idea: I freeze all the mini loaves. Like clockwork, he pulls out a loaf at night for breakfast the next morning. Needless to say, each batch doesn't last long. —LAUJRA

BLUEBERRY ZUCCHINI BREAD

armagazine.com/blueberry-zucchini-bread

"Blueberries and zucchini baked up into delicious little summertime bread loaves!" —LAUJRA

- **3 cups flour**
- **1 teaspoon salt**
- **1 teaspoon baking powder**
- **¼ teaspoon baking soda**
- **1 tablespoon ground cinnamon**
- **3 eggs**
- **1 cup vegetable oil**
- **3 teaspoons vanilla extract**
- **2¼ cups sugar**
- **2 cups shredded zucchini**
- **1 pint fresh blueberries**

1. Preheat oven to 350°F. Lightly grease 4 mini loaf pans.
2. In a large bowl, combine flour, salt, baking powder, baking soda, and cinnamon. In a separate bowl, beat together eggs, oil, vanilla, and sugar. Stir in flour mixture until well blended. Fold in zucchini, then gently fold in blueberries. Pour batter into prepared mini loaf pans.

allrecipes.com ★★★★★ 5-STAR RATING

*[**From our kitchen:** You'll want to put pans on a baking sheet for more stability in and out of the oven.]*

3. Bake 50 minutes, or until a knife inserted into center of a loaf comes out clean. *[**From our kitchen:** You can also make this in a 12-cup Bundt pan; bake for 1 hour, 15 minutes.]* Cool 20 minutes in pans, then turn out onto wire racks to cool completely.

PER ⅓-LOAF SERVING 461 CAL; 19.9g FAT (3.3g SAT); 5.3g PRO; 66.8g CARB; 2g FIBER; 281mg SODIUM; 53mg CHOL

Blipp for more zucchini-bread recipes (blipp details on page 2), or go to armagazine.com/zucchini-breads

SUBMITTED BY LAUJRA
PREP 15 min
COOK 50 min
READY IN 1 hr, 45 min
SERVES 12 (makes 4 mini loaves)
RATING ★★★★★ **1,446 reviews**

PHOTO: SHERI GIBLIN; FOOD STYLING: PAUL GRIMES, PROP STYLING: MOLLY FITZSIMMONS

YOU SAID

I've made without altering and it's delicious, but of course I always take it to the next level with a crumb topping (⅔ cup flour, ⅓ cup brown sugar, ⅓ cup white sugar, 1 teaspoon cinnamon, ½ cup chopped walnuts, and 1 stick softened butter mixed together) sprinkled over the top of the loaves before baking. Now, that is one heck of a good loaf of blueberry zucchini bread! Will not leave my recipe box! —COOKIEQUEEN

After reading the other reviews, I only added 1 cup of sugar, and the loaves turned out just sweet enough. They came out like blueberry muffins, and you couldn't notice the zucchini in there at all. —BBOMB

This is the best zucchini bread recipe I have ever had. Two things that I do to kick it up a notch: I use half applesauce and half oil, and I mix together 1 teaspoon cinnamon, 1 teaspoon brown sugar, 1 teaspoon white sugar, and ¼ teaspoon nutmeg. I sprinkle the mixture in the loaf pans prior to pouring in the batter. —KIT KAT

Wow, what a treat! It was absolutely delicious—a perfect summer loaf. The kids ate it all up and didn't even know it had 2 cups of zucchini in it. Can't wait to make it again, and I can't wait to pass on this wonderful recipe. I wouldn't change a THING! This recipe deserves all five stars and then some. —ALL42HUTTONBOYS

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pork
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"Sweet Fire" Porterhouse Pork Chops SERVES 4

- 4 porterhouse (bone-in loin) pork chops, about ¾-in. thick
- 2 tbsp. olive oil
- 1½ tsp. ground chipotle chile*
- 1½ tsp. coarse salt
- Zest of 1 large orange, grated
- 2 tsp. garlic, minced
- ⅓ c. honey

Combine oil, ground chipotle, salt, orange zest and garlic in a small bowl. Spread mixture over both sides of pork using a rubber spatula. Let stand 15-30 minutes.

Prepare grill to medium-high heat. Place chops on grill and close lid. Grill over direct heat, turning once, about 4-5 minutes per side until internal temperature of pork on a meat thermometer reads between 145°F (medium rare) and 160°F (medium). During last 2 minutes, brush chops on both sides with honey. Remove from grill and let rest 3 minutes.

*Substitute another smoked chile powder per heat preference.

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This message funded by America's Pork Producers and the Pork Checkoff.